EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

DECEMBER 2018 #140 FREE

CHOPSTICKS NY®

www.chopsticksny.com

WINTER GOURMET ISSUE

15 Must-Try Restaurants and Their Winter Special Dishes

TRAVEL TO JAPAN ✈ FOOD CULTURE OF OSAKA

New Ramen

MT. Fuji Ramen

Mt. Fuji
the highest mountain in Japan 12.389ft

100% Organic Noodles
from Shimamoto Noodle Inc.

American Parmesan Cheese
freshly grated for each order

Espumo (mousse) of Chili Tomoto
perfect harmonized with Setagaya Classic Tonkotsu Soup

Black Garlic Tonkotsu Ramen

Homemode Setagaya Char-siu Pork
made with Canadian Sangenton Portk

RAMEN SETAGAYA

New Location Opened!

Japan Village
-Industry City-
934 3rd Ave, Brooklyn

East Village
34A St. Marks Pl.

Williamsburg
280 Bedford Ave.

CHOPSTICKS NY CONTENTS December 2018, #140

FEATURES

02 15 Must-Try Restaurants and Their Winter Special Dishes
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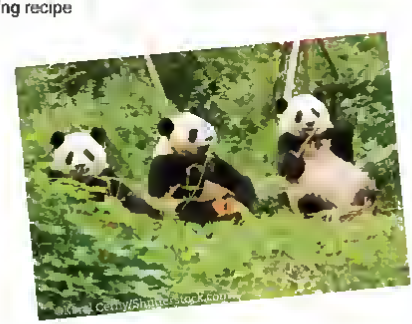

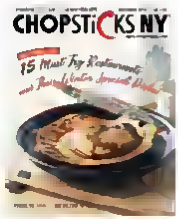

The featured topic of this issue of Chopsticks NY is winter gourmet. Check out hot, tasty deals for your dining out during the holiday season

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Presented by the No 1 Japanese free paper in New York, *NY Japion*

15 Must-Try Restaurants and Their Winter Special Dishes

FROM JAPANESE HOLIDAY STAPLES TO NEW CREATIONS,
HERE ARE RESTAURANTS AND THEIR OFFERINGS
THAT WILL WARM YOUR HEART

*QR code beside each restaurant description is linked to a map to the restaurant

*Available only from 4 pm on weekdays and all day on Saturdays & Sundays

Blue Ribbon Sushi Rockefeller Plaza

Midtown West

30 Rockefeller Plaza, Concourse Level, New York, NY 10112
TEL. 212-937-0204 | www.blueribbonsushibar.com

Blue Ribbon Sushi Rockefeller Plaza location will offer the *Omakase* Set for $50 (Reg. $70) from Dec. through May. It comes with 12-piece sushi, a hand roll, a cup of sake, miso soup and mochi ice cream.

google MAP

NEW

DOCK Asian Eatery

Bushwick

22 Wyckoff Ave., (bet. Troutman & Starr Sts.), Brooklyn, NY 11237
TEL. 718-821-3900 | www.dock22restaurant.com |

Opened on the former nightclub site, DOCK is a large-scale restaurant that serves Asian dishes prepared by three chefs: Chef Taka for Japanese, Chef Amorn for Thai and Vietnamese, and Chef Shogo for Ramen.

google MAP

Chicken Paitan
$12

Totto Ramen

Midtown West / Midtown East / Flushing

366 W 52nd St., New York, NY 10019 | TEL 212-582-0052
464 W 51st St., New York, NY 10019 | TEL 646-596-9056
248 E 52nd St., New York, NY 10022 | TEL 212-421-0052
38-09 Union St., Flushing, NY 11354 | TEL. 718-888-0019
www.tottoramen.com |

With four locations in NYC, Totto Ramen is a pioneer of chicken paitan (rich milky white soup made with chicken) ramen. Popular items are *Totto Kara Ramen* and *Chicken Paitan*, both of which feature their rich paitan soup cooked for over five hours and are topped with scallions, onions, nori seaweed, kikurage and your choice of chicken or pork char siu. All four locations have long lines all the time.

google MAP

The E.A.K. Ramen
$15

E.A.K. Ramen

Greenwich Village

469 6th Ave , (bet. 11th & 12th Sts), New York, NY 10011
TEL 646-863-2027 | www.eakramen.com |

E.A.K. Ramen serves deliciously bold and innovative items. The house favorite, *The E.A.K.*, features super thick noodles that go great with hearty broth. The second location is soon to be open

google MAP

NEW

Eat's Khao Man Gai

East Village

518 E 6th St. New York, (bet. Ave A & B), New York, NY 10009
TEL 646-922-8212 | www.eatkhaomangai.com |

NY's first *khao man gai* (poached chicken with sauce) specialty restaurant serves dishes made with free-range chicken. Try their set menu served with rice, winter melon soup and your choice of beverage

google MAP

Eat's Original Piset
$16

Spicy Garlic Ramen $15

Hide-Chan Ramen

Midtown East / Midtown West

248 E 52nd St., (bet. 2nd & 3rd Aves), 2nd Fl.
New York, NY 10022 | TEL 212-813-1800
314 W 53rd St., (bet. 8th & 9th Aves), New York, NY 10019
TEL: 212-969-0066
www.hidechanramen.nyc |

Originally established in Fukuoka in 1993, Hide-Chan Ramen opened its first New York location in 2010. This *tonkotsu* ramen specialty restaurant serves not only ramen but also kitchen items and sake in both Midtown East and Hell's Kitchen locations where you can fully unwind and enjoy New York original creations as well as traditional Fukuoka-style, tonkotsu-base ramen.

google MAP

Azuma Gozen Platter $20

Soba Noodle Azuma

Midtown West

251 W 55th St. (bet. Broadway & 8th Ave), New York, NY 10019
TEL 917-262-0540 | www.sobaazuma55.com |

This soba noodle specialty restaurant serves house-made soba that is cut and boiled to order. Enjoy the *Azuma Gozen Platter* that comes with mini tempura, salmon sashimi, soba noodles (hot or cold) and more.

google MAP

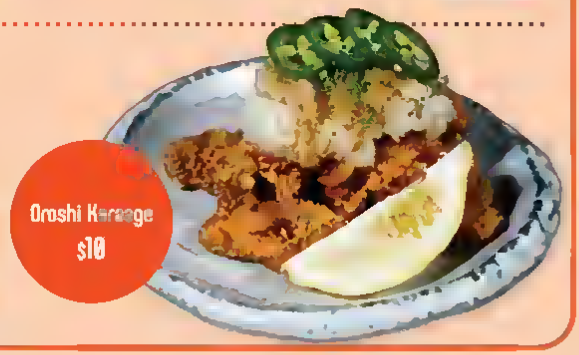
Izakaya Juraku

Lower East Side

121 Ludlow St., (bet. Orchard & Essex Sts), New York, NY 10002
TEL 212-477-0100 | www.izakayajuraku.com |

Izakaya Juraku offers a large selection of Japanese craft beers, craft sake and sake cocktails in a lively environment along with hearty and plentiful dishes. Check out their new winter menu disclosed in December.

google MAP



Oroshi Karaage $10

Hida Beef Hoba Yaki $60

Kaikagetsu NYC

Lower East Side

162 Orchard St., (bet. Rivington & Stanton Sts.), New York, NY 10002
TEL 646-590-3900 | www.kaikagetsunyc.com |

Kaikagetsu NYC serves traditional Japanese dishes with influences from the Hida region known for Hida wagyu. Try their *Hida Beef Hoba Yaki*. Hida beef and vegetables simmered in a special miso on a hoba magnolia leaf

google MAP

Ramen Setagaya

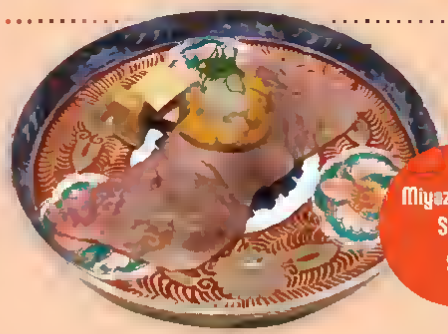
East Village / Williamsburg / Greenwood Heights

34 St Marks Pl., New York, NY 10003 | TEL 212-387-7959
280 Bedford Ave., Brooklyn, NY 11249 | TEL 718-218-8508
934 3rd Ave., building #4, Brooklyn, NY 11232

Ramen Setagaya's winter special, *Mt. Fuji Ramen*, highlights chili tomato foam and a heap of parmesan cheese that replicates Mt. Fuji. The cheese goes great with Setagaya's signature *tonkotsu* soup

google MAP

Mt. Fuji Ramen $14



Miyazaki Beef Sushi $17

Shuraku

West Village

47 8th Ave., (bet. Jane & Horatio Sts.), New York, NY 10014
TEL 212-807-0010 | www.shurakunyc.com |

Shuraku is a high end izakaya with a chef's counter and open kitchen. The menu is seasonal and focused on yakimono, with many ingredients imported from Japan. Try their *Omakase* for the best tasting experience

google MAP

Shinka Ramen & Sake

Lower East Side

93 Bowery, (inside Wyndham Hotel), New York, NY 10002
TEL 212-343-8111 | www.shinkaramen.com |

Shinka, "evolution" in Japanese, was established by a former chef of a renowned ramen shop to serve creative ramen and Asian-inspired small plates. Don't miss their award-winning *Beef Bone Marrow Ramen*.

google MAP

Beef Bone Marrow Wagyu Brisket Ramen $18

Sobaya

East Village

229 E. 9th St., (bet. 2nd & 3rd Aves), New York, NY 10022
TEL 212-533-6966
www sobaya-nyc.com |

google MAP

Sobaya, which opened in 1998, serves house-made soba crafted with freshly ground flour Their *Special Toshikoshi Soba Set* is offered only for New Year's Eve Reservations are required.

Sobaya Special Toshikoshi Soba Set $24 $25*

*$25 (Fresh soba and premium sauce for 2) $24 (Dried soba and premium sauce for 2)

Mega Char Siu Tonkotsu $17

Totto Ramen Next Door

Midtown West

366 W 52nd St., (bet. 8th & 9th Aves), New York, NY 10019
TEL 212-459-1900 |

google MAP

Totto Ramen Next Door, located adjacent to the original Totto Ramen, serves light and flavorful tonkotsu (pork based) broth Dig into *Mega Char Siu Tonkotsu* to fully appreciate their flavor

Yakiniku Futago

Chelsea

37 W 17th St., (bet. 5th & 6th Aves), New York, NY 10011
TEL 212-620-0225
www.futago25usa.com |

google MAP

This Japanese style yakiniku BBQ house, located just a few blocks from Union Sq , pleases customers with high-quality wagyu, fresh innards, and varieties of sauces and seasonings

Hamideru Kalbi MP

Japanese Gourmet Jargon

Tonkotsu. Literally signifying "pork bone", the word means cloudy, milky-textured broth made by boiling pork bone for hours Often used for ramen broth

Paitan: Literally signifying "white soup", paitan refers to any cloudy, milky-textured broth. Technically, tonkotsu is paitan, but the word is often used for broth made with chicken

Kaiseki Generally, kaiseki is considered an elegant Japanese course meal that features seasonal harvests, but there are two types of meanings with different origins One refers to a light meal served in the Cha no Yu (tea ceremony) while the other is a course meal that was originally developed for aristocrats to enjoy sake

Toshikoshi Soba Japan has a tradition of eating soba (buckwheat) noodles on New Year's Eve Soba noodles are easily cut as compared to other chewy noodles, therefore, people who wish to cut an evil upon do so themselves by eating soba.

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青結寿司
SUSHI BAR
OMAKASE SET
*Omakase Set is only available at Rockefeller Plaza branch
12-piece sushi
+ 1 Hand Roll
Blue Ribbon style Miso Soup
One Cup Sake
SAKE
Mochi Ice Cream
$50
Omakase Set Available Time Monday to Friday (4:00p.m. to 9:30p.m.) Saturday & Sunday (11a.m. to 7p.m.)
Blue Ribbon Sushi Rockefeller Plaza 30 Rockefeller Plaza Concourse Level New York, NY 10112 TEL.(212)937-0204

DOCK come to fruition when a group of chefs come together for a casual dinner and their conversation lead to their love and passion for food. What resulted was DOCK, an Asian eatery offering three distinct and authentic cuisine under one roof.

With over 40 years of combined experience, our three chefs at DOCK will ensure a culinary experience you will never forget.

Chef Taka Sushi / Japanese
Trained under a Sushi master in Japan and with over 30 years of experience, Chef Taka brings you authentic Japanese cuisine.

DOCK

Chef Shogo. Ramen
Crafted by a lifelong ramen lover, a rich stock using Berkshire pork is cooked for twenty hours and complemented by Shogo's original sauces.

Chef Amorn Thai Cuisine
Owner chef of Chai Thai Home Kitchen in Brooklyn and Manhattan, brings you her authentic traditional family recipes.

DOCK ASIAN EATERY
22 Wyckoff Ave Brooklyn, NY 11237
www.dock22restaurant.com
@dock22restaurant
@dock22restaurant

Delicious, delicate, fruity and refreshing—
An absolute delight!

MIO Sparkling Sake

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Sho Chiku Bai

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NEW OPEN
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Khao Man Gai
At Eat's Khao Man Gai, "The Rice Makes for a Richer Experience"
—New York Times' Ligaya Mishan.
The first khao man gai restaurant in Manhattan serves authentic Thai-style Hainanese chicken rice, using farm-raised heritage chicken, all-natural, antibiotic and hormone-free.
@eat_gai
www.eatkhaomangai.com
518 E. 6th St., New York, NY, 10009
646-922-8212

BUT FIRST, RAMEN
ZEBRA
NEW LOCATION COMING SOON...
469 6th Ave. | TEL 646-863-2027 | www.eakramen.com

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with delicious authentic freshly made Hot Soba.
Then pair it off with Hot Sake or Japan's renowned Dassai Sake."
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251 W 55th street NY
sobaazuma55.com
917-262-0540

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AWARD-WINNER TOP NYC RAMEN SHOP

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Happy Hour
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5:30-7:30 PM
@shurakunyc
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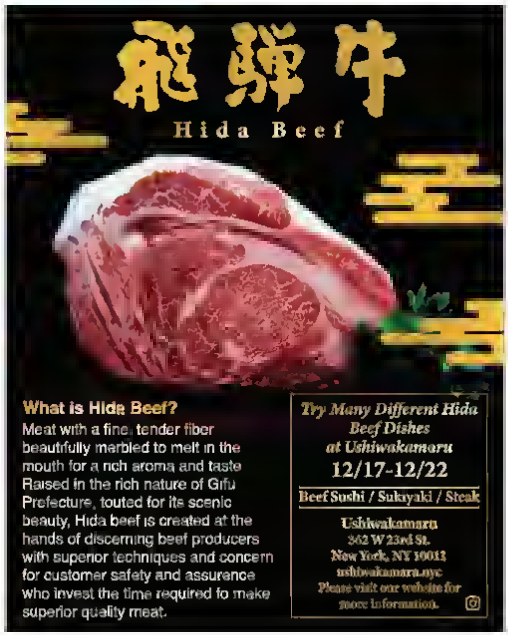
NEW YORK, NY, 10014
212.807.0010
SHURAKU
聚楽


飛騨牛
Hida Beef
What is Hida Beef?
Meat with a fine, tender fiber beautifully marbled to melt in the mouth for a rich aroma and taste Raised in the rich nature of Gifu Prefecture, touted for its scenic beauty, Hida beef is created at the hands of discerning beef producers with superior techniques and concern for customer safety and assurance who invest the time required to make superior quality meat.
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Ushiwakamaru
362 W 23rd St.
New York, NY 10011
ushiwakamaru.nyc
Please visit our website for more information.

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Th F Sa Su Days Close | Delivery
Reservation Recommended | Family Dining
Vegetarian Friendly | Private Dining | Lunch Favorite

★ Chopsticks NY available to pick up

Upper West

Upper West — GO! GO! CURRY!

They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick, cheap and high quality. That is why Go Go Curry is very attractive. Now You can enjoy Japanese comfort food in Harlem

567 W. 125th St. (at Broadway) $8.5
646-833-7143 www.gogocurryusa-ny.com

Upper West — Curry-Ya
1457 Amsterdam Ave. (bet. 131st & 133rd St.) $20
646-861-2933

Upper West — Ichin Restaurant
53 W. 109th St. (bet. Manhattan & Columbus Ave.) $20
212-865-4488

Upper West — Jin Ramen★
3183 Broadway (at 125th St.) $15
646-556-7462

Upper West — Jin Ramen★
462 Amsterdam Ave. (at 82nd St.) $15
646-657-0755

Upper West — Naba Harlem★
2367 Frederick Douglass Blvd. (bet. 127th & 128th St.) $25
646-370-4008

Upper West — Naruto Ramen
2634 Broadway (at 100th St.) $18
212-222-0229

Upper West — Rai Rai Ken★
1457 Amsterdam Ave. (bet. 131st & 132nd St.) $15
917-639-3342

Upper West — RAKU
57 W. 79th St. (at Columbus Ave.) $20
212-873-1220

Upper West — Sun-Chan
2787 Broadway (bet. 103rd & 104th St.) $25
212-749-5008

Upper West — Sushi Inoue
361 Lenox Ave. (bet. 125th & 130th St.) $70
646-766-0966

Upper West — Sushi Yasaka★
251 W. 72nd St. (bet. B'way & West End Ave.) $30
212-496-6440

Upper West — Vine Sushi & Sake★
2953-55 Broadway (bet. 115th & 116th St.) $20
212-222-3566

Upper West — Yasha Ramen
940 Amsterdam Ave. (bet. 105th & 107th St.) $13
212-222-2995

Upper West — Zurutto
142 W. 72nd St. (bet. Columbus & Amsterdam Ave.) $25
212-496-0022

Upper East

Upper East — AMURA
1557 2nd Ave. (bet. 80th & 81st St.) $23
212-772-1688

Upper East — A Asosan Sushi
1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-8828

Upper East — CHOCHIN
310 E. 83rd St. (bet. 1st & 2nd Ave.) $15
212-426-1216

Upper East — Donguri
309 E. 83rd St. (bet. 1st & 2nd Ave.) $40
212-737-5656

Upper East — Fuji Yama
1446 1st Ave. (bet. 73th & 77th St.) $30
212-249-2722

Upper East — IRON Sushi★
355 E. 78th St. (bet. 1st & 2nd Ave.) $35
212-772-8688

Upper East — Isohama
1668 3rd Ave. (bet. 93rd & 94th St.) $30
212-828-0098

Upper East — Momokawa
1446 1st Ave. (bet. 75th & 77th St.) $35
212-256-0403

Upper East — Naruto Ramen★
1596 3rd Ave. (bet. 90th & 90th St.) $10
212-289-7803

Upper East — Sushi Seki★
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0228

Upper East — Tenoshi Sushi Sake Bar★
1372 York Ave. (bet. 73rd & 74th St.) $55
917-885-0254

Upper East — Tanzan
988 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East — Wajima
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East — YUKA★
1557 2nd Ave. (bet. 80th & 81st St.) $25
212-772-2675

Midtown West

Midtown West — GO! GO! CURRY!★

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website

223 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5335 www.gogocurryusa-ny.com

Midtown West — Banhase
47 W. 36th St. (bet. 5th & 6th Ave.) $30
212-581-0830

Midtown West — Curry-Ya
746 9th Ave. (bet. 50th & 51st St.) $20
646-896-4810

Midtown West — DONBURI-YA★
253 W. 35th St. (bet. Broadway & 8th Ave.) $30
212-990-7509

Midtown West — The East Saka Bar
43 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-563-1500

Midtown West — Hida-Chan Ramen
314 W. 53rd St. (bet. 8th & 9th Ave.) $35
212-582-0066

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Midtown West **Ichimasa**
362 W. 50th St. (bet. 8th & 9th Ave.) $20
212-315-4400

Midtown West **Ikinari Steak 5th Ave**
37 W. 46th St. (bet. 5th & 6th Ave.) $20
917-409-5791

Midtown West **Ikinari Steak Times Square**
366 W. 48th St. (bet. 8th & 9th Ave.) $20
917-409-5640

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $33
212-974-2500

Midtown West **ISE Menkui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212-707-4702

Midtown West **KATSUHAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-641-7145

Midtown West **Kodama 45**
501 W. 45th St. (at 9th Ave.) $25
212-582-8085

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi***
48 W. 22nd St. (bet. 5th & 6th Ave.) $11
212-989-7989

Midtown West **Natsumi**
231 W. 50th St. (bet. Broadway & 8th Ave.) $40
212-258-2968

Midtown West **Nippon***
245 W. 51st St. (bet. Broadway & 8th Ave.) $30
646-864-5332

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha**
350 W. 40th St. (bet. 8th & 9th Ave.) $25
212-581-3128

Midtown West **Ootoya Times Square**
141 W. 41st St. (bet. 6th Ave. & Broadway) $20
212-764-0833

Midtown West **Saké Bar Hagi**
152 W. 49th St. (bet. 6th & 7th Ave.) $25
212-764-8549

Midtown West **Shimizu**
316 W. 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Soba Noodle Azuma**
251 W. 55th St. (bet. 7th & 8th Ave.) $30
917-762-6640

Midtown West **Sushi Osaka**
535 8th Ave. (bet. 36th & 37th St.) $15
212-629-8706

Midtown West **Sushiden***
123 W. 48th St. (bet. 6th & 7th Ave.) $45
212-398-2100

Midtown West **Sushiya***
28 W. 56th St. (bet. 5th & 6th Ave.) $20
212-247-5755

Midtown West **SUZUKI**
114 W. 47th St. (bet. 6th & 7th Ave.) $70
212-278-0810

Midtown West **TABATA RAMEN***
540 9th Ave. (bet. 39th & 40th St.) $15
212-290-7891

Midtown West **TABATA RAMEN***
557 9th Ave. (bet. 37th & 38th St.) $15
212-465-2418

Midtown West **Tarakawa Ramen**
885 8th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Next Door**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20

Midtown West **Totto Ramen W 51st**
464 W. 51st St. (bet. 9th & 10th Ave.) $20
646-596-9855

Midtown West **Totto Ramen W 52nd**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4566

Midtown West **Yummy Sushi***
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212-459-2100

Midtown East

Midtown East **GO! GO! CURRY!***

East 53rd Stadium is the 6th location of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 7-seat dining room is cozy filled up during lunch- and dinnertime. They also offer free delivery.
235 E. 53rd St. (bet. 2nd & 3rd Ave.) $8.5
646-678-5258 www.gogocurrynyc-ny.com

Midtown East **Aburiya Kinaosuka***
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Amaaa**
245 E. 44th St. (bet. 2nd & 3rd Ave.) $300
212-681-5300

Midtown East **Azusa**
31 E. 44th St. (bet. Madison & 5th Ave.) $35
212-681-0001

Midtown East **Curry-Ya**
944 2nd Ave. (at 45th St.) $20
646-682-7788

Midtown East **Gyu-Kaku***
805 3rd Ave., 2 Fl. (at 50th St.) $40
212-702-9811

Midtown East **Hakuhai**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $65
212-885-2000

Midtown East **Hatsuhana**
17 E. 46th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hide-Chaa Ramen**
248 E. 52nd St., 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1401

Midtown East **HINATA**
158 E. 56th St. (bet. 3rd & Lexington Ave.) $20
212-355-2574

Midtown East **Ikseon Steak Park Ave**
455 Park Ave. South (bet. 30th & 31st St.) $20
917-761-2738

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-681-1604

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-486-9769

Midtown East **Rajitsu**
125 E. 39th St. (bet. Lexington & Park Ave.) $80
212-228-4873

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-758-5605

Midtown East **Rokuga**
125 E. 39th St. (bet. Lexington & Park Ave.) $35
212-228-4873

Midtown East **Lucky Cat**
232 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-308-5333

Midtown East **Mifuua**
245 E. 44th St. (bet. 2nd & 3rd Ave.) $70
212-986-2800

Midtown East **Nada-Sushi**
135 E. 58th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **Nare Sushi**
115 E. 57th St. (bet. Lexington & Park Ave.) $25
646-858-0061

Midtown East **Nippon***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $40
212 759-0227

Midtown East **ONOOERA**
481 5th Ave. (bet. 40th & 41st St.) $70
212-390-0825

Midtown East **Ramen Takumi***
517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Sakagura***
211 E. 43rd St. (B1F bet. 2nd & 3rd Ave.) $50
212-953-7253

Midtown East **Shinbashi***
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1009

Midtown East **Shinya Shokudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-230-1234

Midtown East **Shochu & Tapas AYA**
247 E. 58th St. (bet. 2nd & 3rd Ave.) $30
212 715-0770

Midtown East **Soba TOTTO**
211 E. 43rd St., 1 Flr. (bet. 2nd & 3rd Ave.) $40
212-557-6200

Midtown East **Sushi You**
246 E. 51st St. (bet. 2nd & 3rd Ave.) $35
212-752-2967

Midtown East **SushiAna**
36 E. 51st St. (at Park Ave.) $50
212-755-1780

Midtown East **Sushiden**
19 E. 49th St. (bet. Madison & 5th Ave.) $45
212-756-2700

Midtown East **TOMI JAZZ**
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E. 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-421-0052

Midtown East **Tsushima**
210 E. 44th St. (bet. 2nd & 3rd Ave.) $50
212-207-1838

Midtown East **West Udon Izakaya**
150 E. 46th St. (bet. 3rd & Lexington Ave.) $19
212-922-9677

Midtown East **Wokuni**
325 Lexington Ave. (bet. 38th & 39th St.) $50
212-447-1212

Midtown East **Yakiniku GEN***
250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-6628423

Midtown East **Yamato Ramen & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.) $25
646-861-4667

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-368-5384

Koreatown **Tayama Sushi**
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-6541

Chelsea

Chelsea **annju***
A self-service restaurant conveniently located near Union Square station. annju features an original menu created by this Japanese owner. There are many Izakaya dishes from delicious sushi, hearty entrées, daily donburi and sake.
20 E 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***
Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. Katsu curry, Home-run curry and Grand Slam are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.
144 W. 18th St. (bet. 6th & 7th Ave.) $8.5
212-255-4595 www.gogocurryusa-ny.com

Chelsea **Ajisen Ramen***
136 W. 29th St. (bet. 6th & 7th Ave.) $16
646-638-0888

Chelsea **Asuka Sushi**
300 W. 23rd St. (at 8th Ave.) $25
212-727-0888

Chelsea **E.A.K. Ramen**
469 6th Ave. (bet. 11th & 12th St.) $20
646-863-2027

Chelsea **Haaamizuki Cafe***
143 W. 29th St. (bet. 6th & 7th Ave.) $9
212-695-5633

Chelsea **Ikinari Steak Chelsea 7th Ave**
154 7th Ave. (bet. 19th & 20th St.) $20
317-409-5857

Chelsea **Ikinari Steak Chelsea 8th Ave**
95 8th Ave. (bet. 14th & 15th St.) $20
646-692-0276

Chelsea **Kiku Sushi**
237 6th Ave. (bet. 24th & 25th St.) $15
212-627-3660

Chelsea **MORIMOTO**
10 10th Ave. (bet. 15th & 16th St.) $90
212-989-8883

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.) $90
646-861-0066

Chelsea **Ootoya Chelsea**
9 W. 19th St. (bet. 5th & 6th Ave.) $20
212-255-0018

Chelsea **Ushiwakamaru**
362 W. 23rd St. (bet. 8th & 9th Ave.) $20
917-639-3940

Chelsea **Yakiniku Futago**
37 W. 17th St. (bet. 5th & 6th Ave.) $25
212-620-0225

Gramercy

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20
212-420-1415

Gramercy **Mishima***
164 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-8580

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $30
212-684-7838

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park & Madison Ave.) $40
212-683-2208

Gramercy **Tauru Ton Tan**
21 E. 18th St. (bet. Broadway & 5th Ave.) $30
212-598-1000

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20
212-475-0567

West Village

West Village **GO! GO! CURRY!***
With the motto "Everything for your geek vegot!" 5th, 15th, 25th are Go!Go!Day. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Strand umbrella location. They offer Free delivery.
231 Thompson St. (bet. W 3rd & Minetta St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant***
14 W. 4th St. (at Mercer St.) $25
212-505-6943

West Village **E.A.K. Ramen**
469 6th Ave. (bet. 11th & 12th St.) $13
646-863-2027

West Village **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

West Village **Hakata Tonton***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3899

West Village **Marumi**
546 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikado***
525 6th Ave. (bet. 13th & 14th St.) $20
212-255-8961

West Village **Mi-Na Sushi Tatoya**
496 6th Ave. (bet. 12th & 13th St.) $25
917-675-8942

West Village **Pokerice**
162 W. 4th St. (bet. 6th & 7th Ave.) $11
212-300-4578

KUU RAMEN
20 John St.
(bet. Broadway & Nassau St.)

Mozzarella Cheese Chicken Cutlets
$13
Happy Holidays!
Chicken cutlets topped over white rice comes with Italian tomato sauce and mozzarella cheese
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-8pm

West Village **Ramon Takumi***
1 University Pl. (bet. University & Waverly Pl.) $13
212-229-2752

West Village **Rockmeisha***
11 Narrow St. (bet. West 4th & Hudson St.) $35
212-675-7775

West Village **Souen Restaurant***
28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627 7150

East Village

East Village **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
866-602-4778

East Village **Gyu-Raku***
34 Cooper Sq. (bet. 4th St. & Astor Pl.) $40
212-475-2365

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Rambi Ramen House***
363 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1399

East Village **Ranka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6313

East Village **Rotobuki**
56 3rd Ave. (bet. 10th & 11th St.) $25
212-353-5098

East Village **Ryo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $40
212-982-4140

East Village **May's Place Sushi**
123 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212-533-6440

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10
212-505-4001

East Village **OH! Taisho***
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Ootoya Greenwich Village**
41 E. 11th St. (at University Pl.) $20
212-473-4300

East Village **Otafuku x Madetai***
230 E. 9th St. (bet. 2nd & 3rd Ave.) $1
646-998-3436

East Village **Rai Rai Ran***
216 E. 10th St. (bet. 1st & 2nd Ave.) $15
212-477-7100

East Village **Ramen Setagaya ***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387 7868

East Village **Rice Burger Yonekichi**
238A E. 9th St. (bet. 2nd & 3rd Ave.) $14
646-669-9765

East Village **Sakagura East Village**
231 E. 9th St. (bet. 2nd & Stuyvesant St.) $50
212-979-9678

East Village **Shabu-Tatsu***
216 E. 10th St. (bet. 1st & 2nd Ave.) $20
212-477-2972

East Village **Sobaya***
229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966

East Village **Souen East Village***
326 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-388-1155

East Village **Udon West***
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
—

East Village **Yakiniku West***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $25
212-979-9228

East Village **Yakiton Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5886

East Village **Zen 6***
338 E. 6th St. (bet. 1st & 2nd Ave.) $15
646-429-8471

East Village **Zen 6***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6856

East Village **ZUNOO-YA**
94 E.10th St. (bet. 3rd & 4th Ave.) $20
917-639-3549

Lower Manhattan

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is the 3rd location after Times Square and Washington Square Park Stadium. On the 5th 15th and 25th of each month we have buy 1 get 1 coupons on purchase for GO GO DAY. Check the website for special prices!
12 John St (bet. Broadway & Nassau St.) $8.5
212-406-5565 www.gogocurryusa-ny.com

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-3688

Lower Mhn **Bantu Nouveau***
32 Broadway (at Morris St.) $8
212 747-0084

Tribeca

Tribeca **Shigura***
277 Church St. (bet. White & Franklin St.) $25
212-965-0200

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $25
212-571 1838

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212 233-3287

Soho

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20
212-807 7421

Brooklyn

Brooklyn **Samurai Papa**

The signature dish at Samurai Papa is their Hakata Pork Belly Ramen. Rich, milky soup extracted from pork belly & rat try as s then gradually add bonito broth for m ldo lavo Their selection of side dishes and sake are quite large, and they a e also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8***
80 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1900

Brooklyn **Gada***
331 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-636-4886

Brooklyn **Ramen Andante**
130 Grand St. (bet. Berry & Bedford Ave.) $15
929-397-0010

Brooklyn **Ramen Setagaya***
280 Bedford Ave. (bet. Grand St. & N. 1st St.) $15
718-218-8508

Brooklyn **Samurai Mamu**
205 Grand St. (bet. Bedford & Driggs Ave.) $20
718-599-6161

Brooklyn **Samurai Papa BS**
364 Lafayette Ave. (bet. Nostrand & Marcy Ave.) $18
718-399-8161

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-388-8585

Queens

Queens — Ajisea Ramea*
39-10 138th St. 1 Fl., Flushing NY 11354
718-395-8118 — $10 L

Queens — ARIYOSHI*
41-13 Queens Blvd. Sunnyside NY 11104
718-937-3768 — $10 L

Queens — Gunpachi*
33-41 Francis Lewis Blvd., Bayside, NY
718-539-9531 — $30 M L

Queens — gowasabi*
34-02 38th Ave., Astoria, NY 11103
718-204-7354 — $23 L

Queens — Hashi Ramea & Izakaya*
152-12 Northern Blvd Flushing, NY 11358
718-224-2961 — $12 L

Queens — Ribiao Japanese Restaurant*
10-70 Jackson Ave. Longisland City NY 11101 — $25
718-392-5150

Queens — KATSUNO*
103-01 Metropolitan Ave., Forest Hills, NY
718-575-4030 — $35 M

Queens — Kundo*
29-13 Broadway Astoria, NY 11106
718-204-0060 — $30 L

Queens — Pink Nori*
36-06 30th Ave. Astoria, NY 11103
718-685-2358 — $30

Queens — Ramea Dkidoki*
34-05 30th Ave., Astoria, NY 11103
718-606-1672 — $15 L

Queens — Sushi Yasu*
78-11 Austin St., Forest Hills, NY 11375
718-575-5868 — $30 L

Queens — Takesushi*
43-45 47th St. Sunnyside, NY 11104
718-729-8253 — $25 W L

Queens — Watawa Sushi*
33-10 Ditmars Blvd., Astoria, NY 11105
718-545-3536 — $28 L

Long Island

Long Island — Restaurant Yamaguchi*

Since 1986 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Adults from the regular menu daily lunch specials and the Chef Special are popular among the local patrons
45 Main St Port Washington NY 11050 — $25 L
516-883-3500

Long Island — Inahome Japanese Steak House*
6 5th St Valley Stream NY 11581
516-872-0418 — $28

Long Island — Kuban Restaurant*
2016 Merrick Rd., Merrick, NY 11566
516-223-3700 — $30 L

Long Island — KuraBarn*
475 New York Ave., Huntington, NY 11743
631-673-0080 — $30 M L

Long Island — Kurofune*
77 Commack Rd., Commack, NY 11725
631-499-1075 — $28 Su L

Long Island — Mumoa Restaurant *
1300 Franklin Ave, Garden City NY 11530
516-747-3388 — $32 L

Long Island — Sea Restaurant*
23 Main St., Sag Harbor NY 11963
631-725-1774 — $45

Long Island — Shira of Japan*
401 Old Country Rd., Carle Place, NY 11514
516-997-4770 — $28 L

Long Island — Yuhi'a Palette Too*
151 Merrick Ave., Merrick, NY 11566
516-867-8738 — $25 M L

The Bronx

The Bronx — DHANA
500 City Island Ave Bronx, NY 10464
718-885-0700 — $35 L

Westchester

Westchester — Aziaa Temptation*
23 Mamaroneck Ave White Plains NY 10601
914-328-5151 — $25 L

Westchester — Gyu-Kaku*
168 Main St., White Plains, NY 10601
914-358-5705 — $40 L

Westchester — Hajime*
267 Halstead Ave., Harrison, NY 10528
914-777-1543 — $35 M L

Westchester — Rarin*
28 Palmer Ave., Bronxville, NY 10708
914-337-1295 — $25 M L

Westchester — Momiji*
201 Halstead Ave., Harrison, NY 10528
914-835-1078 — $25 L

Westchester — Nada*
200 Hamilton Ave., White Plains, NY 10601
914-949-0980

Westchester — RAMEN MUSASHI*
916 White Plains Rd., Scarsdale, NY 10583
914-472-1466 — $12

Westchester — Roc N Ramen 914*
16 Andersen St., New Rochelle, NY 10801
914-365-1190 — $13 L

Westchester — Sazan Restaurant*
728 Saw Mill River Rd., Ardsley NY 10502
914-674-6015 — $23 L

Upstate

Upstate — Matsu Hosa
328 Route 59, Central Nyack, NY 10960
845-727-2609 — $30 L

Upstate — Sato
738 Elmwood Ave., Buffalo NY 14222
716-881-9148 — $30 L

New Jersey

New Jersey — Hashi Sushi & BBQ*
239 Broad Ave Leonia NJ 07605
201-462-4358 — $30 M L

New Jersey — Higo Batten Raenan*
2024 Center Ave. & K Fort Lee, NJ 07024
201-461-5465 — $15 L

New Jersey — Hoashu Lounge*
35 Greene St., 2 Fl., Jersey City NJ 07302
201-324-2788 — $25 L

New Jersey — Raeome*
703 Palisade Ave., Cliffside Park, NJ 07010
201-886-0880 — $25 M L

New Jersey — Komegashi too*
98 Town Sq. Pl. Jersey City NJ 07310
201-533-8088 — $30 L

New Jersey — Kurohiga ramen
607 Grange Rd Cliffside Park, NJ, 07010
201-943-8003 — $15 M L

New Jersey — Ryushu Sushi*
209 Paterson Ave., Wallington, NJ 07057
973-773-7100 — $25 M L

New Jersey — Menya Sandaime*
1836 Parker Ave., Fort Lee, NJ 07024
201-482-4141 — $10 L

New Jersey — Menya Sandaime Jersey City*
570 Washington Blvd. Jersey City NJ 07310
— — $15 L

New Jersey — Raku Izakaya
206 Main St. Fort Lee, NJ 07024
201-585-0707 — $25

New Jersey — Ramen Noodle Azuma
38 South Van Brunt St., Englewood, NJ 07631
201-567-1303 — $20 L

New Jersey — Ramen Setagaya
243 Main St. Fort Lee, NJ 07024
201-585-0038 — $13 L

New Jersey — Santohka (Mitsuwa)
595 River Rd. Edgewater NJ 07020
201-941-1004 — $10 L

New Jersey — Soha Noodle Azuma
248 Main St, Fort Lee, NJ 07024
201-585-1311 — $30 L

Connecticut

Connecticut — Abia
381 Greenwich Ave. Greenwich CT 06830
203-862-5100 — $30 L

Connecticut — Kazu
84 N. Main St., Norwalk, CT 06854
203-866-7402 — $25 L

CAFE

Midtown West — Brooklyn Ball Factory
729 9th Ave (bet. 45th & 46th St.)
646-692-3620 — Banana Pancake

Midtown West — BentOn Cafe
156 E. 45th St. (bet. 3rd & Lexington Ave.)
212-922-8788 — Bakery

Lower Mhn — BentOn Cafe
123 William St. (bet. Fulton & John St.)
212-608-6830 — Cafe

Brooklyn — Brooklyn Ball Factory
95 Montrose Ave. (bet. Leonard & Manhattan Ave.)
718-387-5295 — Meatball Banh

Brooklyn — Kulu Desserts
800 62nd St., Brooklyn NY 11220
718-490-2818 — Desserts

Queens — Kulu Desserts
37-06 Prince St., Flushing, NY 11354
718-886-3302 — Desserts

Queens — Kulu Desserts
86-05 Broadway Elmhurst, NY 11373
718-751-2668 — Desserts

Queens — Resobox, Inc
4126 27th Ave. Long Island City NY 11101
718-784-3080 — Cafe

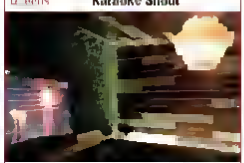
KARAOKE

East Village — Sing Sing (Ave. A)*

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave. A (bet. 4th & 5th St.)
212-674-0700 www.karaokesingsing.com — $4.5-8/hr per person

East Village — Sing Sing (St. Marks)*
SING-SING KARAOKE ST. MARKS
Convenient centrally located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.)
212-387-7800 www.karaokesingsing.com — $4.5-5/hr per person

Queens — Karaoke Shout



Ball[illegible] private rooms [illegible] people. 26,000 English songs available. Also Spanish, Japanese, Chinese, Thai, and even more foreign songs are available. Your party will be much more exciting in the multi-themed private rooms. Our new remote app "Headsance" is available at the App Store & Google Play for free!
32-46 Steinway St. Astoria, NY 11103
718-663-0080 www.karaokeshout.com — $5-8/hr per person

Midtown East — Japas 38
11 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040 — $8/hr /person

Midtown East — Karaoke Duet 48*
304 E. 48th St. (bet. 1st & 2nd Ave.)
212-753-0030 — $4/hr /person

Chelsea — Karaoke Duet 7
28 W. 17th St. (bet. 5th & 6th Ave.)
212-675-3527 — $2/song $8/person

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4.5/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • bring your own food with no extra charge
The first hour 50% off (only Mon-Thu)
*Mention Chopsticks NY
$9/hr/p
$4.5/hr/p ALL DAY
St. Marks
9 St. Marks Place, 2nd Fl. (bet. 2nd & 3rd Ave.)
212-387-7800
Hours: Sun-Thu 1pm-4am Fri&Sat 1pm-6am
Avenue A
81 Avenue A. (bet. 5th & 4th St.)
212-674-0700
Hours: Mon-Thu 6pm-4am Fri, Sat & Sun 4pm-6am

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (beer or wine)

Sushi Bar Available | Open for Lunch | M Tu W Th F Sa Su Day Close | Delivery | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

★ Chopsticks NY available to pick up

CHINESE

Han Dynasty
215 W. 95th St. (bet. Amsterdam Ave. & B'way) $25
212-866-9040

Legend 72
127 W. 72nd St. (bet. Columbus & Amsterdam Ave.) $25
917-441-4790

Dilla's
150 Fawcett Place Riverside Blvd. $15
212-595-8181

Dilla's
2705 Broadway (bet. 103rd & 104th St.) $15
212-932-3300

Wa Jeal Sichuan Chili House
1568 2nd Ave. (bet. 80th & 81st St.) $25
212-396-3338

China Grill
60 W. 53rd St. (bet. 5th & 6th Ave.) $66
212-333-7788

Hong Kong Station
157 W. 47th St. (bet. 6th & 7th Ave.) $25
212-382-4882

Ding Chinese Restaurant
204 W. 49th St. (bet. Broadway & 8th Ave.) $25
212-333-7788

Joe's Shanghai
24 W. 56th St. (bet. 5th & 6th Ave.) $20
212-333-3868

Topaz Noodle Bar
129 W. 56th St. (bet. 6th & 7th Ave.) $15

Hueen Bistro
963rd Ave. (bet. 12th & 13th St.) $25
212-388-8855

Hunan Manor
338 Lexington Ave. (near 40th St.) $20
212-867-2963

Land of Plenty
206 E. 58th St. $20
212-308-4788

Lychee House
141 E. 55th St. (bet. 3rd & Lexington Ave.) $20
212-753-3900

Mee Noodle Shop
322 2nd Ave. (at 49th St.) $15
212-888-0027

Shih Lee
311 E. 46th St. (bet. 1st & 2nd Ave.) $10
212-867-0318

Shun Lee Palace
155 E. 55th St. (bet. 3rd & Lexington Ave.) $35
212-371-8844

Grand Sichuan
229 9th Ave. (nr. 24th St.) $20
212-620-5200

KDA
12 W. 21st St. (bet. 5th & 6th Ave.) $40
212-366-5736

The Cottage*
33 Irving Place (at 18th St.) $12
212-505-4900

BanHaus
239 E. 14th St. (bet. 2nd & 3rd Ave.) $14
646-863-8888

Dumpling Man*
100 St. Marks Pl (bet. 1st Ave. & Ave. A) $11
212-505-2121

Dranhan Dumpling
137 1st Ave. (bet. 8th & 9th St.) $20
212-982-8882

Xi an Famous Foods
14 E. 34th St. (bet. Madison & 5th Ave.) $20
212-796-2988

Amazing 66
66 Mott St. (bet. Bayard & Canal St.) $25
212-334-0066

Biang!
157 3rd Ave. (at 10th St.) $15
718-844-7713

Big Wong
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Bing Kitchen
71 Orchard St. (bet. Grand & Broome St.) $15
212 219-1307

Baddha Bodai
77 Mulberry St. (bet. Bayard & Canal St.) $0
212-733-2321

Congee Village
100 Allen St. (bet. Broome & Delancey St.) $16
212-941-1818

Deluxe Great Bo Restaurant
60 Bayard St. $10
212-625-2388

Dim Sum Go Go
5 E. Broadway (bet. Catherine St. & Bowery) $15
212-732-0797

Excellent Dumpling
111 Lafayette St. (bet. Walker & Canal St.) $10
212 219-0212

Golden Unicorn*
18 E. Broadway (bet. Market & Catherine St.) $20
212-941-0911

Hope Lee
16 Mott St. (near Mosco St.) $10
212-962-6475

Jing Fong
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Joe's Ginger
25 Fell St. (or Doyers St.) $20
212 766-3333

Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $20
212-233-8888

Lin a Dumpling House
24 Bowery (at Bayard St.) $10
212 349-0923

Mandarin Court
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

New Bo-Ky
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-608-2292

Nice Green Bo
66 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2388

Oriental Garden
14 Elizabeth St. (bet. Bayard & Canal St.) $35
212-619-0085

Ping on Mott
22 Mott St. (bet. Chatham Sq. & Pell St.) $20
212-602-3868

Shanghai Cuisine*
89 Bayard St. (at Mulberry St.) $25
212-732-8988

Shu Han Ja
495 Ave. of the Americas (at 11th St.) $20
212-627-8000

Wo Hop
17 Mott St. (bet. Mosco St. & Chatham Sq.) $20
212-962-7617

East Wind Seeck Shop*
471 18th St., Brooklyn, NY 11215 $11
929-295-8188

East Manor
46-45 Kissena Blvd., Flushing, NY 11355 $25
718-888-8998

Himalayan Yak Restaurant
72-20 Roosevelt Ave., Jackson Heights, NY 11372 $15
718-779-1119

Fantasy Cuisine
20 N. Central Ave., Hartsdale, NY 10530 $17
914-358-8848

KOREAN

Bann
350 W. 50th St. (bet. 8th & 9th Ave.) $30
212-262-4446

Don's Bogam*
17 E. 32nd St. (bet. Madison & 5th Ave.) $40
212-683-2700

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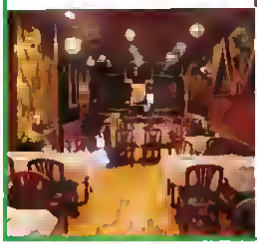
OPEN 7 DAYS
LUNCH 11:30am - 3:00pm
DINNER: 5:00pm -11:00pm (Mon-Fri)
4:30pm - 11:00 (Weekend)
Theater District
244 W. 48th St.
(bet. 8th Ave. & Broadway)
212-582-3392

HAN BAT*
53 W 35th St. (bet. 5th & 6th Ave.) $15
212-629-5898

Hyo Dong Gak*
51 W 35th St. (bet. 5th & 6th Ave.) $20
212-695-7167

Madongsan*
35 W 35th St. (bet. 5th & 6th Ave.) $20
212-564-8333

Bon Chon
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-226-2867

Doh Sunn a
116 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-9508

Kori
253 Church St. (bet. Leonard & Franklin St.) $20
212-334-0900

Dokebi
189 Grand St. (bet. Driggs & Rodgers Ave.) $25
718-782-1424

Kalbi House
231 Central Ave., White Plains, NY 10606 $20
914-328-0251

Dong Chon Hong*
144 Main St., Fort Lee, NJ 07024 $13
201-592-0430

Doton Kimchi
1430 Bergen Blvd., Fort Lee NJ 07024 $15
201-346-9697

Gammeeok
465 Main St. Fort Lee, NJ 07024 $17
201-242-1333

Gammeeok
110 Broad Ave., Palisades Park, NJ 07650 $17
201-945-6300

Myung Dong Noodle House*
7013 Lemoine Ave., Fort Lee, NJ 07024 $12
201-592-6400

PoongLim*
2053 Lemoine Ave., Fort Lee, NJ 07024 $20
201-944-8696

Sa Kong Hong*
130 Main St., Fort Lee NJ 07024 $15
201-585-1122

THAI

Spice
975 Amsterdam Ave. (at 105th St.) $25
212-864-4188

Spice
435 Amsterdam Ave (bet. 81st & 82nd St.) $25
212-362-5661

Up Thai
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212-256-1198

@NINE
582 9th Ave. (bet. 42nd & 43rd St.) $18
212-695-4499

Kare Thai
752 10th Ave. (bet. 51st & 52nd St.) $20
212 765-7800

Noodles*
830 9th Ave. (bet. 54th & 55th St.) $12
646-669-7626

Pam Real Thai 49
404 W 49th St. (bet. 9th & 10th Ave.) $20
212-333-7500

Pongsri Thai*
244 W 48th St. (bet. Broadway & 8th Ave.) $25
212-582-3342

Pure Thai Cookhouse
766 9th Ave., #2 (bet. 51st & 52nd St.) $13
212-581-1998

Room Service Midtown
690 8th Ave (bet. 47th & 48th St.) $25
212-582-0999

Thai Palate
534 9th Ave (bet. 39th & 40th St.) $15
212-279-9898

Thai Select
472 9th Ave (bet. 36th & 37th St.) $12
212-695-9520

Topaz Thai
127 W 56th St. (bet. 6th & 7th Ave.) $15
212-957-9000

viv Bar & Restaurant
717 9th Ave (at 48th St.) $20
212-581-6998

Vynl
795 9th Ave (51st St.) $20
212-971-0003

Wondee Siam
792 9th Ave (bet. 52nd & 53rd St.) $20
212-459-9057

Yum Yum 3*
626 9th Ave (at 46th St.) $15
212-956-9415

Yum Yum Bangkok*
650 9th Ave (bet. 45th & 46th St.) $15
212-262-2244

Yum Yum Too
662 9th Ave. (at 48th St.) $20
212-247-2228

A+ Thai Place*
1007 2nd Ave. (bet. 53rd & 54th St.) $15
212-207-6099

Maison Thai
625 2nd Ave. (bet. 34th & 35th St.) $20
646-630-7065

DBAD
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-308-5588

Talent Thai Kitchen
210 E. 34th St. (bet. 2nd & 3rd Ave.) $21
212 725-8888

Pad Thai
114 8th Ave. (bet. 15th & 16th St.) $20
212-691-6226

Royal Siam
240 9th Ave (bet. 22nd & 23rd St.) $25
212-741-1732

Silom Thai
160 9th Ave (bet. 17th & 18th St.) $25
212-675-6060

SONGKRAN
330 6th Ave. (bet. 25th & 27th St.) $0
212-239-4752

Spice
236 8th Ave (bet. 22nd & 23rd St.) $25
212-620-4585

Thai Sliders
160 9th Ave (bet. 17th & 18th St.) $25
212-675-6060

Bangkok 2 Thai*
349 1st Ave. (bet. 20th & 21st St.) $14
212-473-4460

Jaiya Thai
396 3rd Ave (bet. 28th & 29th St.) $25
212-685-1330

Rhong Tiam
31 E. 21st St. (bet. 5th Ave. & Broadway) $20
212-420-7500

Galanga
149 W 4th St. (at. 6th Ave.) $15
212-228-4267

Khao Thai Kitchen
235 Sullivan St. (bet. 3rd & Bleecker St.) $0
646-726-4418

Tue Thai Food
3 Greenwich Ave. (bet. 6th Ave. & Ave. of Americas) $20
212-929-3998

Kati Thai Cuisine
347 E. 14th St. (bet. 1st & 2nd Ave.) $11
212-533-2046

Klong
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15
212-505-3855

Lui's Thai Food
128 E. 4th St. $10
646-844-3310

Somtum Der
85 Avenue A (bet. 5th & 6th St.) $15
212-780-1570

Spice
38 E. 13th St. (bet. Broadway & Union Sq.) $20
212-982-3758

Tai Thai
76 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212 777-2552

Bonnie's Thai Cafe
108 Fulton St. (at Gold St.) $15
212-587-8830

Go Go Thai
144 W 19th St. $15
212-925-5858

Hi Thai
123 Ludlow St. (bet. Delancey & Livingston St.) $14
212-677 7624

Kama Ina
113 Ludlow St., 2 Fl. (bet. Delancey & Rivington St.) $25
212-353-8866

Lantern Thai
311 2nd Ave. (bet. 19th & 18th St.) $25
212 777-2770

Nanking Express
63 W 14th St. (at Union Sq.) $18
212-242-2462

Ngum
96 3rd Ave. (bet. 12th & 13th St.) $20
212-777-8424

VIETNAMESE

PHO32 & SHABU*
2 W 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0888

Pana Restaurant*
213 Grand St. (bet. Elizabeth & Mott St.) $5
212-226-3678

OTHER

Asia Kan
710 Amsterdam Ave. (bet. 94th & 95th St.) $25
212-280-8878

Asiate
10 Columbus Cir., 35 Fl. (at 60th St.) $135
212-805-8800

Amber*
1408 3rd Ave. (at 80th St.) $25
212-249-2000

CBao*
73-20 Grand Ave., Maspeth, NY $10
718-898-1638

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Fun Luge: Chic and Whimsical Portable Ice Luge for Your Party

New York City's premier ice carving studio and purveyors of the highest quality ice for cocktail bars Okamoto Studio, founded by an ice-carver Shintaro Okamoto launched a portable ice luge brand, Fun Luge, with perfect timing for the upcoming party season

Each Fun Luge measures 24" high, 15" wide and 15" deep and comes with two cotton gloves to help hold the block of ice, in addition to a sturdy plastic base to retain water as the ice slowly melts. A bright, battery powered LED light fits neatly into the base, brilliantly lighting up the ice from below for a striking glow that highlights the intricate carvings, and adjusts easily to 8 different light settings to perfectly match any party's color scheme.

There are over 50 designs available, such as holiday perfect "Happy Birthday", Christmas-friendly "Rudolph" and "Santa Claus", sports oriented "Football Helmet" and "Superbowl Trophy", and cool "Skull & Bones". You can easily find one that fits any occasion, and it takes every party to the next level.

Stored in a special insulated packaging, Fun Luge will remain cold inside an unopened box for up to 3 hours at room temperature. Once set up, the life span of a Fun Luge is between 4 to 6 hours, depending on exposure to various elements.

Also, Fun Luge donates a percentage of its revenue each year to charity: water, a NYC-based non-profit organization that brings drinking water to people in developing communities.

Fun Luge is a new personal size ice luge. Pour your drink into the top opening of the carved ice and get the drink chilled through the ice passage from the bottom opening. Fun Luge costs $220 and comes packaged in a sturdy insulated box with an additional delivery fee. (You can save delivery fee if you pick up at the studio!) **Chopsticks NY readers get 10% off with special promo code. CHOPSTICKS. (Expires on Dec. 31, 2018)**

With over 50 designs the Fun Luge is for every occasion such as birthdays and New Year's Eve, to the Sniper Bowl and more.

Info: www.funluge.com | www.okamotostudionyc.com

BEAUTY

Fast and Efficient Haircut Service in the Financial District

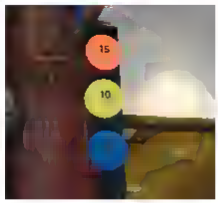
In this fast-paced city, people are required to be efficient, attentive, and quality-oriented. Accommodating perfectly for these needs, QB House, a quick haircut chain shop from Japan, established a fandom among businesspeople and students since opening the first location last summer and the second earlier this year. This October, they brought the third shop to the heart of the Financial District.

QB House's specialty service is cutting your hair in 10-20 minutes for $20 plus tip without shampoo treatment or blow dry. Hairstylists at QB House are specially trained to listen to customers' requests carefully and cut quickly. Also, QB House is particular about cleanliness of the space, and they even developed a special vacuum machine that can suck up excess hair left on customers' heads and necks.

QB House's business and service model caters toward the busy professionals in the Financial District, and this location is conveniently situated near the Fulton subway station, a hub for New Jersey and Brooklyn commuters. There are three hair cut stations, all attached with the vacuum to serve busy New Yorkers of all ages and gender in Lower Manhattan and commuters from wider areas.

QB House (Financial District location)
18 John St. (bet. Nassau St. & Broadway)
New York, NY 10038
www.qbhouseusa.com

QB House's quick, clean, and attentive service is so popular in Japan, Asian countries, and the U.S., that they have over 660 locations in total.

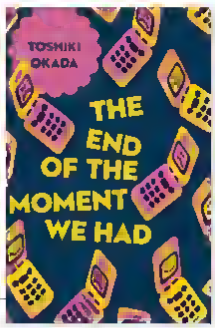


Red, yellow and blue signs indicate how much waiting time you have.

BOOK

The End of the Moment We Had: Two Stories by Toshiki Okada

Toshiki Okada is the leading playwright/theater director in Japan and the founder of chelfitsch Theater Company, best known for "Five Days in March" that's been performed worldwide including New York. A recurrent topic of his plays is the younger generation in Japan living through an ambiguous reality. The newly released *The End of the Moment We Had* is compiled of his two novellas, the title piece and "My Place in Plural". The first piece is based on his play "Five Days in March" that depicts a young man and woman who spend four nights/five days together at a love hotel just after they met at the theater. Set in Tokyo at the dawn of the Iraq War, the no-strings-attached couple's behavior shows an ironic juxtaposition to the anti war protests outside the hotel, highlighting the disoriented youth living in the oblivious yet real world. The main character of the second piece is a woman who stays alone at home while her husband works outside. The story takes place entirely in her apartment, more correctly *in* entirely in her mind, and readers/audience hear her internal words according to her stream of consciousness. Translated by Sam Malissa, the two tales expose faces of modern-day lost generation in Japan.



Info: Pushkin Press
www.pushkinpress.com

BOOK

JAPANESE STEEL: Classic Bicycle Design from Japan

A Bicycle is not only one of the most eco-friendly, functional and fun to-ride vehicles but it is also beautiful. In *JAPANESE STEEL: Classic Bicycle Design from Japan*, author, William Bevington, a professor of information theory and design as well as a collector of bicycles and bicycle literature, guides us to the amazing world of bicycle design, engineering, and stories of Japanese bicycles produced in the great export years, from the Tokyo Olympics of 1964 into the 1990s. From well-recognized manufacturers such as Bridgestone, Fuji, Miyata, and Panasonic to artisanal builders such as 3Rensho, this book showcases both the accessible and the rare, with more than 300 photographs—beautifully shot by Scott Ryder. Also included are original technical drawings, period art, and rare ephemera, as well as the stories of the designers, manufacturers, and entrepreneurs who made them. Bevington shares the practical experience and authoritative knowledge of these Japanese bicycles, with the craft for remarkable behind-the-scenes storytelling, a penchant for the relevant technical minutiae, and a keen designer's eye for the style of both the bicycles and promotional media of the day. This stunningly illustrated book is a must-have for anyone with an interest in cycling and the phenomenon of Japanese design.

© Japanese Steel: Classic Bicycle Design from Japan, by William Bevington, Rizzoli New York, 2018.

Info: Rizzoli New York | www.rizzoliusa.com

Izakaya At Home

Best Pairing of the Month

Hamachi (yellowtail) Carpaccio × Ura Gasanryu Kouka

Recipe by Misako Sassa @MisakoSassa food_i_eat_cook
Pairing by Toshiyuki Koizumi Wasan Brooklyn
www.wasan-nyc.com @wasanbrooklyn wasan_brooklyn

×

Ura Gasanryu Kouka from Shindo Sake Brewery in Yamagata Prefecture is a mildly dry and light sake with a remarkable aroma and fresh succulent taste. It amazingly embraces the ambivalent character of this dish which comes from fatty yellowtail and refreshing ponzu. Best enjoyed chilled when pairing it with this carpaccio.

Shindo Sake Brewery Co., Ltd.
1331 Takei Yonezawa City Yamagata
992-0116 JAPAN
www.kurouzaemon.com/en

Ingredients: Serves 2

- ❑ 2.5 oz sushi grade *hamachi* (yellowtail)
- ❑ 1 1/2 tbsp ponzu
- ❑ 1/2 tsp yuzu kosho pepper paste
- ❑ 1 tbsp extra virgin olive oil
- ❑ Lemon, lime or yuzu
- ❑ 6 thin slices of jalapeño peppers
- ❑ 6 cilantro leaves for garnish
- ❑ Freshly grounded black pepper to taste

Directions:

1 Slice hamachi into 12-13 thin slices

2 Plate sliced hamachi on a serving plate

3 Mix ponzu sauce and yuzu kosho pepper paste well

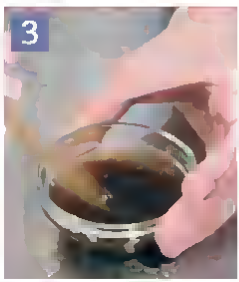
4 Place sliced jalapeño peppers and cilantro leaves on each slice of hamachi

5 Sprinkle some freshly ground black pepper

6 Drizzle ponzu and yuzu kosho mixture and olive oil evenly on each slice

7 Grate lemon, lime or yuzu zest evenly

8 Serve immediately or chill until serving



Tip

It's essential that the knife for cutting fish is super sharp. This will give a nice clean cut and avoid disturbing the texture of the fish

Holiday Hot Pot Featuring Day-Lee Pride's Umami Gyoza

Gyoza dumplings are commanly grilled, but they can be enjoyed as *nabe* hot pot toppings. Try this hearty nabe in this hame party/gathering season.

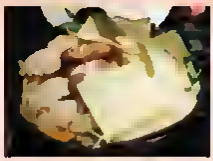
Cheesy Gyoza and Kimchi Hot Pot

INGREDIENTS (Serves 2)
- ☐ 12 Day-Lee Pride Umami Gyoza (choice of pork, chicken or vegetables)
- ☐ 1 cup kimchi, drained (save the liquid after draining the kimchi)
- ☐ 6 napa cabbage leaves
- ☐ 6 slices Mozzarella cheese
- ☐ 1/2 onion, sliced
- ☐ 4 shiitake mushrooms
- ☐ 1/2 package enoki mushrooms
- ☐ 1/2 bunch scallions, diagonally sliced into 2 inch long pieces
- ☐ Sesame oil to sauté kimchi

(For broth)
- ☐ 2 cups chicken or vegetable stock
- ☐ 1 tbsp fish sauce (soy sauce for vegetarian)
- ☐ Saved kimchi liquid

DIRECTIONS

1. In a pot, heat 1 tablespoon of sesame oil and sauté kimchi for 3 minutes. Add sliced onion and sauté for another 2 minutes. Put it aside.
2. Cut napa cabbage leaves into bite size pieces.
3. Remove the stem from shiitake mushrooms and cut each mushroom into half.
4. Cut off the bottom of enoki mushrooms and separate them into small bunches by hand.
5. In a big pot, put half of napa leaves on the bottom. Layer on 1/2 kimchi, 6 gyoza and cover with 4 slices of cheese. Repeat with the other 1/2 ingredients.
6. Insert scallions, shiitake and enoki mushrooms in between the ingredients.
7. Mix stock, fish sauce, and kimchi liquid, and pour into the pot.
8. Cover the pot and heat over medium heat. Be careful not to let it boil over. When it comes to boil, turn down the heat and cook for another 3 minutes.
9. Bring the pot over to the table and serve while it's still bubbling.



Tips You can use another kind of cheese such as Swiss, Provolone, Muenster, etc. Warm up with this bubbly and cheesy hot pot!

UMAMI GYOZA DUMPLINGS

NO MSG Added

Day-Lee Foods, Inc.

Nipponham Group

www.dayleepride.com | www.crazycuizine.com | 800-329-5331 | Santa Fe Springs, CA 90670

SUN NOODLE

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Pick your favorite noodle, one with just the right texture and slurp factor.

2 CHOOSE YOUR BROTH.
Do you feel like classic Shoyu, rich Tonkotsu or spicy Tan Tan? There's a flavor for every occasion

3 GET COOKING!
Our noodles and broth are easy to make in your own kitchen. Add your favorite toppings to

Look for Sun Noodle's ramen noodles and soup bases at Asian markets in New York City
Visit sunnoodle.com to find a store near you.

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed and shiitake mushrooms. Sometimes mirin, salt and other flavorings may be added. The sauce may be used straight or diluted with water.

HON TSUYU

Use this concentrated soup & sauce base for a variety of Japanese dishes!

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SOMEN TSUYU

A ready-to-use seasoning for dipping somen or hiyamugi

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kikkoman seasoning your life

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M 9 way & 114th — Japanese
2935 Broadway (bet. 114th & 115th St.) 212-280-4600

Dainobu Midtown West* — Japanese
36 W 56th St. (bet. 5th & 6th Ave.) 212-707-4525

Dainobu Midtown East* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.) 212-755-7380

Katagiri & Co., Inc.* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

NIIGATA* — Japanese
12 E. 49th St. (bet. 5th & Madison Ave.) 212-813-1008

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-8980

H Mart Han Ah Reum — Korean
38 W 32nd St. (bet. 5th Ave. & Broadway) 212-695-3263

Woorip — Korean
12 W 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Midoriya* — Japanese
11 E. 17th St. (bet. 5th Ave. & Broadway) 917-639-3358

Daisuke Greenwich Village* — Japanese
489 6th Ave. (bet. 12th & 13th St.) 212-645-0257

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette St.) 212-780-2333

Sunrise Mart Astor Pl * — Japanese
4 Stuyvesant St., 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

New Kam Man, LLC.* — Chinese
200 Canal St. (bet. Mott & Mulberry St.) 212-571-0330

Rosetta Wines* — Other
40 Exchange Pl. (bet. William & Broad St.) 212-361-0007

Tokyo Mart* — Japanese
51 Mulberry St. (bet. Bayard & Canal St.) 212-962-9522

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W Broadway) 212-219-0033

Midoriya* — Japanese
167 N. 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690

Family Market* — Japanese
29-15 Broadway Astoria, NY 11106 718-204-7825

H Mart Williston Park* — Korean
400 Hillside Ave., Williston Park, NY 11596 516-877-0270

Sukura-ya* — Japanese
73-05 Austin St., Forest Hills, NY 11375 718-268-7220

Taiya foods* — Japanese
45-08 46th St., Sunnyside, NY 11104 718-392-2233

Nara Japanese Foods* — Japanese
169A Main St. Port Washington, NY 11050 516-883-1836

Shin Nippon Da* — Japanese
63 Miranda Ave Roslyn Heights, NY 11577 516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave., White Plains, NY 10605 914-683-8735

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd., Scarsdale, NY 10583 914-472-1468

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale NY 10530 914-448-8988

Kam Sen Foods* — Korean
22 Harlan Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave., Hartsdale, NY 10530 914-849-2170

Oishinbo* — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4390

Food Bazaar — Japanese
425 Anderson Ave., Fairview NJ 07022 201-886-5674

H & Y Marketplace — Korean
1 Remsen Pl., Ridgefield, NJ 07657 201-840-7400

H & Y Marketplace — Korean
433 S. Washington Ave., Bergenfield, NJ 07621 201-384-8998

H Mart Cherry Hill — Korean
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611

H Mart Englewood — Korean
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822

H Mart Little Ferry — Korean
280 Bergen Turn., Little Ferry NJ 07643 201-814-8400

H Mart Ridgefield — Korean
321 Broad Ave. Ridgefield, NJ 07657 201-840-9900

Han Nam Chain* — Korean
1475 Bergen Blvd., Fort Lee NJ 07024 201-224-0008

J MART — Japanese
44 Chestnut St., Ridgewood NJ 07450 201-857-5738

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater, NJ 07020 201-941-8113

Million Asian Market — Other
15 Orange St., New Haven, CT 06510 203-782-1234

Tokyo Japanese Store — Japanese
5800 Ellsworth Ave., Pittsburgh, PA 15232 412-661-3777

SAKE

Mister Wright* — Sake/Shochu
1393 3rd Ave. (bet. 80th & 80th St.) 212-772-4564

Ambassador Wine & Spirits* — Sake/Shochu
1020 2nd Ave. (at 54th St.) 212-421-5078

Landmark Wine* — Sake/Shochu
157 W 23rd St. (bet. 6th & 7th Ave.) 212-242-2323

SAKAYA* — Sake/Shochu
324 E. 9th St. (bet. 1st & 2nd Ave.) 212-505-7253

Granyette Wine & Spirits* — Sake/Shochu
137 Grand St. (bet. Crosby & Lafayette St.) 212-925-1231

JAPANESE WHOLESALER

Central Sooki U.S.A., Ltd. — Food
56-30 48th St., Maspeth, NY 11378 718-725-4999

Dairi Trading Co., Inc * — Food/Sake
14-50 130th St., College Point, NY 11356 718-539-9100

Paleewong Trading — Sake
62-04 34th Ave., Woodside NY 11377 718-507-6520

JFC International Inc.* — Food/Sake
95 Walkup Way Linden, NJ 07036 908-925-4400

NY Mutual Trading Inc. — Food/Sake
77 Metro Way #1 Secaucus, NJ 07094 201-863-8555

PMAI — Beauty Products
600 Dell Rd. Carlstadt, NJ 07072 201-438-0445

Wine of Japan Import, Inc — Sake
235 West Pkwy Pompton Plains, NJ 07444 973-835-8585

Wismettac Asian Foods, Inc. — Food/Sake
602 Washington Ave., Carlstadt, NJ 07072 201-804-1400

December Events @KATAGIRI

until 10th both locations
Holiday Gift Sale

8th at 59th st store 14th at GC store
Tuna cutting show

10th - 11th at GC store
"Myojo" Ramen Demo $ Sale

17th both locations
Mochi Sale

from 21st both locations
New Year's Dish Sale

The oldest Japanese grocery store in the U.S.

KATAGIRI JAPANESE GROCERY
224 E. 59th St. (bet. 2nd & 3rd Ave.) TEL: 212 755 3566 | 10am - 9pm
370 Lexington Ave. Ste. #107 (at 41st St.) TEL: 917 472 7025 | 8am - 9pm (M-F) 10am - 8pm (Sa Su & Holidays)
OPEN DAILY

midoriya
japanese mini market
New Japanese Convenience Store In Williamsburg
OPEN 7 DAYS Mon-Sat 10am 11pm Sun 11am-10pm
Just a two-minute walk from L Bedford Ave. subway station
167 N9th Street Brooklyn NY 11211 Tel. 718.599.4690

Brooklyn Kura – NY's First Sake Brewery & Taproom

The BK taproom has a fresh, minimalistic feel to it. The natural colors and open air courtyard attached to the taproom make the atmosphere very zen.

Sake is now popular among New Yorkers, but most of the sakes are imports from Japan. Some U.S. domestic sake breweries popped up on the West Coast decades ago, yet the New York State received its first sake brewery only recently. Brooklyn Kura began producing sake in 2015, distributing to local restaurants. This year, Brooklyn Kura made another monumental step by moving to the iconic Industry City in Brooklyn and opening a taproom like no other. Founders Brandon Dougban and Brian Polen spent several years perfecting their Sake before opening Brooklyn Kura. With such determination and history in the making, I had to head over to the taproom and experience this unexplored New York frontier.

The first thing to note when arriving at the taproom and brewery is the hip, revitalized area of Industry City. The place is close to the waterfront and its crisp air, the surrounding buildings are newly revitalized, and green courtyards line the inside of businesses. The taproom's interior feel is calming minimalism and a glass window allows you to look right into the brewery.

The real magic happens right behind the taproom window inside of the official BK brewery.

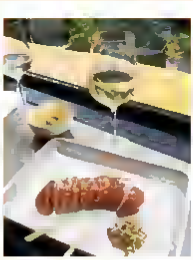
Now for the sake! Brooklyn Kura is brewing and selling sakes made entirely from American ingredients. Brewing one batch of sake takes about one month and their ingredient list is surprisingly short. American-grown rice, koji, filtered NYC tap water, and yeast. This kind of sake is known as *junmai*, which is on the more premium end of the sake spectrum. They offer a few different varieties of junmai, each with a different flavor, note, and intensity.

If you enjoy the sake you're drinking, bottles are available for purchase at the Taproom checkout!

If not to purchase a bottle or two, a visit to the taproom is worth the trip in order to taste their exclusive taproom draft sakes, such as the *shiboritate* (freshly pressed) and *orizake* (pre-pressed, creamy with micro particles of rice). I was even able to purchase a small clay mug of *moromi* (a thick, tart drink with discernible grains straight from the fermenting tank). This is something that most patrons in Japan wouldn't be able to taste, since this unfinished sake is illegal for businesses to sell in Japan (for tax reasons). To accompany my drinks were delightful bar snacks like fried fava, toasted nori, charcuterie and cheese plates.

This is not the end of New York's new sake identity. Brooklyn Kura has started with the more traditional sake styles, but Brian and Brandon plan to make more experimental styles. It sounds like new and old sake lovers are in for a fun local sake future.

— Reported by Melissa Perrier



The light bites available are refreshing and airy, perfect for pairing with a hot or cold cup of sake.

Brooklyn Kura
63 34th St., Brooklyn, NY 11232 | TEL. 347-766-1601 | www.brooklynkura.com

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

How can one resist the cute and delicious promise that these kits behold? What you see only scratches the surface of what you get.

You can't deny the nostalgic appeal of DIY candies. How much you nerd out is up to you

The accuracy of these kits is truly impressive. They almost look too good to eat!

Vol. 88 - MONO of the month

Popin' Cookin' Candies

Jumping down the rabbit hole of Japanese candies, with their range of dazzling colors, inventive shapes, and often surprising flavors, is an experience that would easily make Willy Wonka's jaw drop. From chocolates to gummies, biscuits and more, the country has found a way to satisfy every kind of sweet tooth. Few candies, however, require the attention to detail of **Popin' Cookin'** by Kracie, a series of creative and educational do-it-yourself candy making kits that challenge fanatics to put their mad scientist hats on and 'cook' their sweets to perfection.

At first glance, you may think Popin' Cookin' is yet another high-level simulacrum of food that the Japanese are known for. But Kracie (formerly known as Kanebo), a 131-year old food, beauty and pharmaceutical company, has applied its philosophy of trying to bring joy to the world and created a DIY kit that is as educational as it is delicious. Here, 'earning your dessert' imparts an understanding of the basic chemistry of candy making, along with knowledge of the shapes and elements of everyday food items. The base for each 'ingredient' comes in individual pouches filled with powdered candy and requires only some water to get going. Plastic wrappers cleverly become size guides, and the inside packaging doubles as a mold tray.

While the mold shapes are different depending on the kit, the basics are the same for all. First you add water (measured with squeeze bottles or cups depending on the kit) into a designated mold, then pour the matching candy powder into it, mix them together with the included mini spoon, and allow the mixture to set (usually around three minutes). After popping the candy out, some final cutting and then layering are all it takes to complete a candy whose textured surfaces and realistic colors are truly uncanny.

The process is fun for people of all ages, and adults can especially really release their latent obsessive-compulsive tendencies with Popin' Cookin'. While making sushi, for example, measuring the perfect amount of rice for each candy feels like an achievement. Stretching the gummy 'nori' to the right thinness, cutting it into precise lengths, and finally wrapping it around the rice is a perfectionist's dream. Making the salmon eggs is arguably the most fun, as you have to suck up the mixture into the dropper, and make little droplets into a second liquid to set it properly. But when it's all done, you've not only learned the basic aesthetics of building real sushi, but also get to eat candies that are quite delicious.

Popin' Cookin' has released eight kits in the U.S. since 2016. Along with Sushi and Hamburger, there are Bento and Ramen. If you prefer making dessert to food, the Cake, Donut, Gummy Candy and Waffle are equally delightful. Available online through a number of vendors, this is a great way to take a deep dive into family-friendly candy making just in time for the holidays.

Info Kracie
www.kracie.co.jp/eng/products/popin_n/okashi/index.html

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.
★ Chopsticks NY available to pick up

FASHION

Upper West — Bitz Kids*
410 Columbus Ave. (bet. 79th & 80th St.) — Clothing
212-724-1415

Upper East — Saigo Accessories
1242 Madison Ave. (bet. 88th & 89th St.) — Accessories
212-534-6225

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) — Accessories
212-987-8181

Midtown West — UNIQLO 34th Street
31 W. 34th St. (bet. 5th & 6th Ave.) — Clothing
877-486-4756

Midtown West — UNIQLO 5th Ave
666 5th Ave. (at 53rd St.) — Clothing
877-486-4756

Midtown East — Zero Halliburton
308 Madison Ave. (bet. 41st & 42nd St.) — Accessories
646-640-3600

Chelsea — Junka Yoshinaka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) — Clothing
212-206-8302

Gramercy — Bradalls New York
69 Madison Ave. (bet. 27th & 28th St.) — Lingerie
212-595-2223

East Village — Local Clothing
376 E. 9th St. (bet. 1st & 2nd Ave.) — Clothing
212-777-3850

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.) — Clothing
212-353-8443

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) — Clothing
212-473-8724

Tribeca — Miko Inatome
93 Reade St. 2 Fl. (bet. 6th & 6th Ave.) — Clothing
212-966-7777

Soho — Bradalls New York
211 Elizabeth St. (bet. Prince & Spring St.) — Lingerie
212-941-5823

Soho — Miaho Mintz
30 Vandam St., #4B (bet. 6th Ave. & Varick St.) — Clothing
212-627-1524

Soho — B by 45rpm
109 Mercer St. (bet. Prince & Houston St.) — Clothing
917 237-0015

Soho — UNIQLO SoHo
546 Broadway (bet. Prince & Spring St.) — Clothing
917-237-4800

Brooklyn — UNIQLO Atlantic Terminal
139 Flatbush Ave., Brooklyn, NY 11217 — Clothing
877-486-4756

Queens — Bradelis New York
135-70 29th Ave., #H 219 Flushing, NY 11354 — Lingerie
718-353-1345

Long Island — UNIQLO Roosevelt Field
630 Old Country Rd. Garden City NY 11530 — Clothing
877-486-4756

Westchester — UNIQLO Ridge Hill
118 Market St. Yonkers, NY 10701 — Clothing
877-486-4756

New Jersey — UNIQLO Bridgewater
400 Commons Way Bridgewater, NJ 08807 — Clothing
877-486-4756

New Jersey — UNIQLO Jersey Gardens
651 Kapkowski Rd., Elizabeth, NJ 07201 — Clothing
877-486-4756

New Jersey — UNIQLO Menlo Park
55 Parsonage Rd., Edison, NJ 08837 — Clothing
877-486-4756

New Jersey — UNIQLO Willowbrook
1400 Willowbrook Mall Wayne, NJ 07470 — Clothing
877-486-4756

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.) — Toy
646-797 7162

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) — Book
212-685-1411

Midtown West — Image Anime*
28 W. 37th St., #3RA (bet. 5th & 6th Ave.) — Anime
212-631-0966

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) — Book
212-869-1700

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) — Manga
212-302-8192

Midtown East — Midtown Comics*
45th Lexington Ave. (at 45th St.) — Manga
212-302-8192

West Village — AC Geare
54 E. 8th St. (bet. Broadway & University Pl.) — J Goods
212-260-2288

East Village — Forbiddea Planet
832 Broadway (bet. 12th & 13th St.) — Toy
212-473-1576

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — Manga
212-598-9435

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) — Video Rental
212-598-3040

East Village — Toy Tokyo
91 2nd Ave. (bet. 5th & 6th St.) — Toy
212-473-5424

Soho — kirkahot
116 Prince St. (bet. Greene & Wooster St.) — Toy
212-966-5999

Soho — Sunrise Mart, Soho
494 Broome St. (bet. W. B'way & Wooster St.) — Video Rental
212-219-0033

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 — Anime
347-439-1296

New Jersey — Gundam Planet
544 10th St., 1st Fl., Palisades Park, NJ 07650 — Toy
201-944-5305

TRADITIONAL

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Makari offers innovative and [illegible] museum quality antiques and contemporary tablewares and arts. We carry [illegible] on fun functional ornament and [illegible] to [illegible] as well as contemporary ceramics, glassware and more curated by Japanese artists.
97 3rd Ave (bet. 12th & 13th St.) — Antique/General
212-995-5868 www.themakari.com

M'dtown West — Kimono New York
1411 Broadway, #2618 (bet. 38th & 39th St.) — Kimono
212-869-6700

M'dtown East — Minamoto Kitchoan*
509 Madison Ave (bet. 52nd & 53rd St.) — Confectionery
212-486-3747

East Village — Makari
97 3rd Ave. (bet. 12th & 13th St.) — Antique/General
212-995-5868

Lower Mhn — Minamoto Kitchoan
185 Greenwich St., 1F (at Westfield World Trade Center) — Confectionery
212-602-8910

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.) — Kimono
212-505-0232

New Jersey — Mare New York
565 River Rd. Edgewater NJ 07020 — General
201-945-1134

Japan — Japan Square
www.japansquare.com — General
—

GALLERY

M'dtown East — Ronin Gallary*
425 Madison Ave (at 48th St.) — Gallery
212-688-0188

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) — Gallery
212-695-1035

West Village — McNulty's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.) — Other Goods
2122425351

Online — IKI Japan
www.ikijapan.com — Other Goods
858-588-5764

Online — LUPICIA Fresh Tea
www.lupicausa.com — Other Goods
888-574-4832

OTHER

Midtown West — Taho Shoji N.Y.*
390 6th Ave. (bet. 36th & 37th St.) — Jewelry Supply
212-868-7485

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 38th & 39th St.) — Other Goods
212-869-0500

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Lexington & Park Ave.) — Other Goods
212-370-0649

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
960 Lexington Ave. (bet. 69th & 70th St.)
212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-661-3333

Tribeca — Kona*
57 Warren St. (bet. Church St. & W. B'way)
212-587 7021

Queens — Sato New York*
4126 27th St., Long Island City NY 11101
718-472-5413

New Jersey — Kitchenware Central
1635 Lemoine Ave., Fort Lee NJ 07024
201-886-0003

New Jersey — MUJI Garden State Plaza
1 Garden State Plz. Blvd. Paramus, NJ 07652 — General
201-843-3154

Beauty & Health Tricks

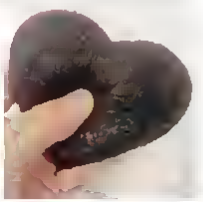
VOL. 16: GENTLE AND THOROUGH JAPANESE-STYLE CLEANSING

During this cold, dry season, you might want to use a rich facial cream, serum or essence to nourish your skin. But did you know that you need to clean your face thoroughly in order to maximize the effects of these skin nourishing products? Here we introduce Japan's unique cleansing culture and the steps for cleaning your face gently and thoroughly.

Japanese people's cleansing regimen is known as double cleansing. Instead of using a strong cleansing item that removes makeup, dirt, oil and other unwanted agents from the pores just once, the Japanese do this in two steps. The first is to gently remove the makeup that stays on your skin's surface. Secondly, use foaming cleanser to clean pores. Foaming cleanser helps you remove dirt and oil deep inside your pores without rubbing your skin, thereby preventing it from damage. The finer the foam the better, in order for the cleansing foam to be able to penetrate deep inside the skin. If you don't wear makeup, follow the second step only.

The double cleansing method is helpful in preventing unnecessary damage to your skin, but it does not address accumulated dirt and dead skin. This is where special cleansing, peeling or exfoliating comes into play. One recently popular home-care cleansing item is peeling gel. When you apply the gel to your skin and massage it, you'll find that dead skin comes off in tiny beads. Another unique item of this kind is a *konnyaku*(konjac) sponge. When you massage your skin with a sponge made from konnyaku, it naturally and gently exfoliates your skin.

Lathering soap as much as you can to create a fine foam is the key to a gentle cleansing. A foaming net is very helpful in doing this.



Konnyaku (konjac) sponges are getting popular as exfoliating tools. Soak it in water to absorb the liquid, squeeze out the water and then massage your skin in a circular motion to clean it. Rinse after the massage. *Available at BeautybySunrise.com*

AUBE hair New York

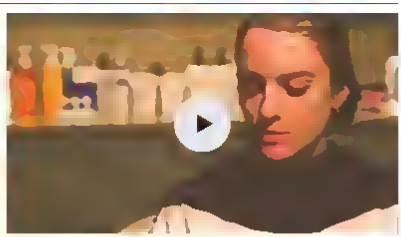
Winter Promotion:

All new customers
Everything on the menu
20% OFF
(until end of January)

* Mention Chopsticks NY
** Cannot be combined with any other offers

East Village
77 East 10th Street New York NY 10003 / 347-259-1111

Flatiron
7 West 19th Street, New York NY 10011 / 929-307-7500



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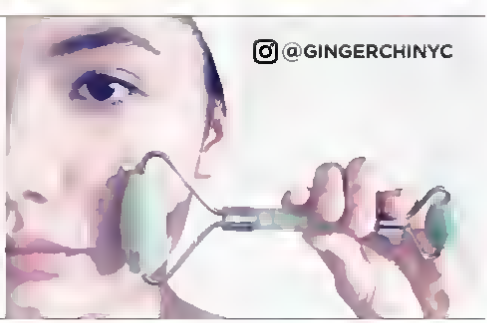
Mention Chopsticks NY for 15% OFF or shop at www.gingerchi.com with code CHPSTKS15



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A trend-setting beauty salon renowned in Japan.

produced by **MINGLE.**

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*The offer cannot be claimed by itself *Mention Chopsticks NY to your stylist

CUT

Many other menu items are available

CUT (S • B included) $40

COLOR (S • B included)

COLOR RETOUCH $50

SINGLE PROCESS COLOR $65

PERM (S • B included)

JAPANESE HAIR STRAIGHTENING $250

AIR WAVE $128

*S=Shampoo B=Blow out

Please note that should your hair require more than the normal amount of treatment solution, we may charge an extra fee.

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mingleny141@gmail.com

(212)759-2397 Ask for SHIGE

SOHO NEW YORK

Call to make an appointment or for any questions about our service.

212-759-2397

141 E 55th Street, New York, NY
(Between Lexington Ave and 3rd Ave)

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.
★ Chopsticks NY available to pick up

HAIR SALON

Midtown East — RH Plus Salon*
Now introducing a Japanese smoothing system "formaldehyde free treatment" with the same results as the keratin. No fuss, no special shampoo and longer lasting. First time clients will receive 10% off with coupon
805 3rd Ave. 2 Fl (bet. 49th & 50th St.) — $50-
212-644-8058 www.rhplusny.com

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.) — $45-
212-663-0460

Upper East — BLU BOCKER
436 E. 75th St. (bet. 1st & York Ave.) — $55-
646-876-5316

Upper East — Michi*
204 E. 60th St. (bet. 2nd & 3rd Ave.) — $50-
212-752-3228

Upper East — Tokuyama Salon
233 E. 83rd St. (bet. 2nd & 3rd Ave.) — $80-
646-876-8585

Upper East — Tomoka Shima Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) — $70-
212-972-8828

Midtown West — Midoma Salon-Gallery
545 6th Ave. (bet. 37th & 38th St.) — $100-
917-432-2667

Midtown West — Mizu Hair & Make-up
57 W. 57th St., #1204 (at 6th Ave.) — $135-
212-575-5260

Midtown East — Eiji Salon
425 Madison Ave., 2 Fl. (at 48th St.) — $100-
212-838-3454

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) — $95-
212-880-7630

Midtown East — Hisako Salon*
233 E. 60th St. (bet. 2nd & 3rd Ave.) — $85-
212 764-7640

Midtown East — Magia/SOHO New York
141 E. 55th St. (bet. Lexington & 3rd Ave.) — $40-
212 758-2397 — (SHNY)

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) — $50-
212-935-2282

Midtown East — QB HOUSE Tokyo
151 E. 43rd St. (bet. 3rd & Lexington Ave.) — $20-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) — $87
212-688-4744

Midtown East — Salon Kiaya
11 E. 41st St., 2 Fl. (bet. 5th & Madison Ave.) — $85-
212-576-1117

Midtown East — Salon Wave
1029 2nd Ave. (at 54th St.) — $50-
212-355-7399

Midtown East — T-Gardena New York
378 E. 58th St. (bet. 1st & 2nd Ave.) — $70-
212-355-6105

Midtown East — VARTALI SALON
115 E. 57th St. (bet. Lexington & Park Ave.) — $85-
212-935-4500

Midtown East — YUKIE Hair & Nail Salon
40 E. 58th St. (bet. Park & Madison Ave.) — $40-
212-702-3668

Chelsea — AUBE hair Flatiron
7 W. 18th St. (bet. 5th & 6th Ave.) — $58-
929-307 7500

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 18th & 20th St.) — $45-
347-523-7663

Chelsea — Hisako Salon*
118 7th Ave (bet. 20th & 21st St.) — $55-
212-989-2233

Chelsea — Reiko a Hair & Makeup
256 W 15th St. (bet. 7th & 8th Ave.) — $50-
646-221-6317

Gramercy — Hayato New York*
125 E. 23rd St., 2 Fl. (bet. Lexington & Park Ave.) — $50-
212-673-7373

Gramercy — Ken Shimamatsu
249 W. 23rd St., 2 Fl. (bet. 7th & 8th Ave.) — $90-
646-734-1134

Gramercy — Warren-Tricomi
125 5th Ave (bet. 19th & 20th St.) — $150-
212-767-6698

West Village — GARDEN
303 W. 11th St. (bet. Greenwich & Washington St.) — $70-
212-647 5303

West Village — SEI-TOMOKO W4
142 W. 4th St. (bet. Wooshington Sq. Pk. & 6th Ave.) — $40-
212-477-5475

East Village — AUBE hair New York
77 E. 10th St. (bet. 3rd & 4th Ave.) — $48-
347 956-1111

East Village — Olala*
149 Ave. A (bet. 9th & 10th St.) — $30-
212-777-5252

East Village — Hair by MIYU
204 E. 9th St. (bet. Cooper Sq. & 2nd Ave.) — $95-
917-405-6639

East Village — Hair Mates Downtown*
13 3rd Ave. (bet. 7th St. & St. Marks Pl.) — $45-
212-777-4612

East Village — Hoshi Coupe II
214 E. 10th St. (bet. 2nd & 3rd Ave.) — $45-
212-505-0383

East Village — i Salon*
77 E. 10th St. (bet. 3rd & 4th Ave.) — $45-
212-206-0637

East Village — K2 Salon
219 E. 10th St. (bet. 1st & 2nd Ave.) — $85-
212-260-5198

East Village — KAMINOTECH
150 2nd Ave. (bet. 9th & 10th St.) — $35-
212-386-9942

East Village — Kiyora Salon*
16 E. 12th St., 2 Fl. (bet. 5th Ave & University Pl.) — $80-
212-414-4488

East Village — Pirka Salon
233 E. 4th St. (bet. Ave A & B) — $80-
212-673-5209

East Village — Redge Salon
75 E. 7th St. (bet. 1st & 2nd Ave.) — $45-
212 777-3343

East Village — Rebirth
204 E. 9th St. (bet. Ave B & C) — $70-
212-677-1742

East Village — SEI-TOMOKO 02
196 E. 4th St. (bet. 1st & 2nd Ave.) — $45-
212-473-3320

East Village	**SEI-TOMOKO E13**		
240 E. 13th St. (bet. 2nd & 3rd Ave.) 212-533-6613			$40-
East Village	**Takamichi Hair***		
263 Bowery St. (bet. Houston & Stanton St.) 212-420-7979			$120-
East Village	**Tokuyama Salon**		
627 E. 6th St. (bet. Ave. B & C) 212-780-7607			$60-
Lower Mhn	**Cocoro Salon**		
122 Ludlow St. (bet. Rivington & Delancey St.) 212-228-4388			$65-
Lower Mhn	**Hazuki Hair Downtown**		
102 Suffolk St. (bet. Delancey & Rivington St.) 212-226-3450			$58-
Lower Mhn	**O Hair**		
126 Norfolk St. (bet. Stanton & Rivington St.) 212-614-8723			$100-
Tribeca	**Lotus Salon North Moore**		
34 North Moore St. (bet. Varick & Hudson St.) 212-219-3539			$60-
Tribeca	**Salon Musa**		
156 Sullivan St. (bet. Prince & Houston St.) 646-864-6033			$75-
Soho	**Lotus Salon Prince St.**		
7 Prince St. (bet. Bowery & Elizabeth St.) 212-219-3293			$80-
Brooklyn	**Commune at Krasi***		
185 Roebling St. (bet. Grand & S. 1st St.) 718-384-7412			$60-
Brooklyn	**Shizen**		
57 N. 6th St. (bet. Kent & Wythe Ave.) 347-529-6517			$65-
Long Island	**LL Wave**		
18 Haven Ave., 2nd Fl., Port Washington, NY 11050 516-883-3046			$40-
Westchester	**Akane Salon**		
7 E. Hartsdale Ave., Hartsdale, NY 10530 914-948-0216			$55-
Westchester	**Hair Studio NAKA***		
257 Halstead Ave. Harrison, NY 10528 914-835-0045			$65-
Westchester	**Momotaro***		
2 Spencer Pl., 2 Fl., Scarsdale, NY 10583 914-472-5897			$70-
Westchester	**Salon Shige**		
15 E. Hartsdale Ave., Hartsdale, NY 10530 914-946-7475			$45-
New Jersey	**Akane Salon***		
2024 Center Ave. Fort Lee, NJ 07024 201-461-3644			$40-
New Jersey	**Katsuko Salon***		
2039 Lemoine Ave. Rent., Fort Lee, NJ 07024 201-585-9699			$65-

New Jersey	**Michi Beauty Salon**		
595 River Rd., Edgewater, NJ 07020 201-941-1989			$50-
New Jersey	**Salon Oasis***		
170 Main St., Fort Lee, NJ 07024 201-242-0554			$60-
New Jersey	**Studio500**		
500 Main St. Little Falls, NJ 07424 973-837-8336			$40- (F) $22- (M)
New Jersey	**Tosh Hair Supreme***		
1550 Lemoine Ave., Fort Lee, NJ 07024 201-461-3637			$45-
Connecticut	**Hiro's Hair Salon***		
280 Railroad Ave., Greenwich, CT 06830 203-769-1620			$35-
East Village	**Takamichi Hair***		
263 Bowery St. (bet. Houston & Stanton St.) 212-420-7979			$120-
East Village	**Tokuyama Salon**		
627 E. 6th St. (bet. Ave. B & C) 212-780-7607			$60-
Lower Mhn	**Cocoro Salon**		
122 Ludlow St. (bet. Rivington & Delancey St.) 212-228-4388			$65-
Lower Mhn	**Hazuki Hair Downtown**		
102 Suffolk St. (bet. Delancey & Rivington St.) 212-226-3450			$58-
Lower Mhn	**O Hair**		
139 Norfolk St. (bet. Stanton & Rivington St.) 212-614-8723			$100-
Tribeca	**Lotus Salon North Moore**		
34 North Moore St. (bet. Varick & Hudson St.) 212-219-3539			$60-
Tribeca	**Salon Musa**		
156 Sullivan St. (bet. Prince & Houston St.) 646-864-6033			$75-
Soho	**Lotus Salon Prince St.**		
7 Prince St. (bet. Bowery & Elizabeth St.) 212-219-3293			$80-
Brooklyn	**Commune at Krasi***		
185 Roebling St. (bet. Grand & S. 1st St.) 718-384-7412			$60-
Brooklyn	**Shizen**		
57 N. 6th St. (bet. Kent & Wythe Ave.) 347-529-6517			$65-
Long Island	**LL Wave**		
18 Haven Ave., 2nd Fl., Port Washington, NY 11050 516-883-3046			$40-
Westchester	**Akane Salon**		
7 E. Hartsdale Ave. Hartsdale, NY 10530 914-948-0216			$55-
Westchester	**Hair Studio NAKA***		
257 Halstead Ave., Harrison, NY 10528 914-835-0045			$65-
Westchester	**Momotaro***		
2 Spencer Pl., 2 Fl., Scarsdale, NY 10583 914-472-5897			$70-
Westchester	**Salon Shige**		
15 E. Hartsdale Ave., Hartsdale, NY 10530 914-946-7475			$45-
New Jersey	**Akaan Salon***		
2024 Center Ave., Fort Lee, NJ 07024 201-461-3644			$40-
New Jersey	**Katsuko Salon***		
2039 Lemoine Ave. Rent., Fort Lee, NJ 07024 201-585-9699			$65-
New Jersey	**Michi Beauty Salon**		
595 River Rd., Edgewater, NJ 07020 201-941-1989			$50-
New Jersey	**Salon Oasis***		
170 Main St., Fort Lee, NJ 07024 201-242-0554			$60-
New Jersey	**Studio500**		
500 Main St., Little Falls, NJ 07424 973-837-8336			$40- (F) $22- (M)
New Jersey	**Tosh Hair Supreme***		
1550 Lemoine Ave., Fort Lee, NJ 07024 201-461-3637			$45-
Connecticut	**Hiro's Hair Salon***		
280 Railroad Ave., Greenwich, CT 06830 203-769-1620			$35-

SPA

Midtown West	**Purest Laser**		
2 W. 46th St., #400 (bet. 46th & 47th St.) 212-382-0030			20 shots $45-
Midtown West	**Salon de Takya**		
253 W. 57th St., #1308 (bet. 7th Ave. & B'way) 212-757-2187			$80- /60min
Midtown West	**Spa Karen NY**		
15 W. 44th St., 16 Fl. (bet. 5th & 6th Ave.) 212-729-3521			$60-
Midtown East	**East Spa**		
216 E. 49th St. 3rd Fl. (bet. 2nd & 3rd Ave.) 212-832-3333			$80- /50min
Midtown East	**Hana Day Spa***		
206 E. 40th St. (bet. 2nd & 3rd Ave.) 212-752-8228			$100-
Midtown East	**Herbal Fairy Wellness Spa**		
333 E. 49th St. (bet. 1st & 2nd Ave.) 212-764-3688			$100 /60min
Midtown East	**MOONFLOWER SPA***		
11 E. 41st St. 3 Fl. (bet. Madison & 5th Ave.) 212-683-8725			$78-
Midtown East	**Spa Martier**		
1814 2nd Ave. (bet. 53rd & 54th St.) 646-781-8758			$46-

Koreatown	**Aura Wellness Spa**		
49 W. 33rd St. (bet. 5th Ave. & Broadway) 212-695-6668			$130-
Koreatown	**YAK SON HOUSE***		
38 W. 32nd St., #601 (bet. B'way & 5th Ave.) 212-594-7474			$150-
Chelsea	**Bling Lash**		
30 W. 23rd St., 2nd Fl. (bet. 5th & 6th Ave.) 646-599-6008			$120-
Chelsea	**Excy Laser Hair Removal***		
143 W. 29th St. (bet. 6th & 7th Ave.) 212-695-1888			$30-
Chelsea	**Fabylous Living**		
145 W. 28th St., 3 Fl. (bet. 6th & 7th Ave.) 212-279-0058			$100-
Chelsea	**Mist Beauty**		
145 W. 28th St., 3 Fl. (bet. 6th & 7th Ave.) 212-463-3447			$45-
Chelsea	**New York Electrolysis**		
10 E. 23rd St., #220 (bet. 5th & Park Ave.) 212-473-4388			$30-
Gramercy	**RounGa NYC**		
201 E. 23rd St. (bet. 2nd & 3rd Ave.) 646-707-3504			$25-
East Village	**TAMAGO Skincare**		
236 E. 13th St. (bet. 2nd & 3rd Ave.) 212-505-1599			$48-
Lower Mhn	**Corina Beauty Center**		
121 Baxter St. (bet. Canal & Hester St.) 212-941-7110			$35-
Lower Mhn	**Facial Spa**		
170-172 Canal St. (bet. Mott & Elizabeth St.) 212-625-5114			$38-
Lower Mhn	**KSS BEAUTY SPA**		
116-120 Baxter St. #601 (bet. Canal & Hester St.) 212-966-9531			$38-
Lower Mhn	**Spring Thyme Wellness Spa**		
40 Exchange Pl. 3 Fl. (bet. W Elizabeth & Broad St.) 212-385-4373			$70-
Soho	**SPANAIL**		
120 Sullivan St. (bet. Spring & Prince St.) 646-476-3771			$30-
Queens	**Spa Castle**		
131-40 11th Ave. College Point, NY 11356 718-939-6300			$40-
New Jersey	**Hiro's Day Spa**		
46 Franklin Ave., Ridgewood, NJ 07450 201-445-1811			$70-
New Jersey	**King SPA Fitness**		
321 Commonwealth Ave. Palisades Park, NJ 07650 201-947-8895			$45-

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How to Clean Oil from Plates

For plates sticky with oil, soak them in a pot of lukewarm water with dissolved wheat flour. Add 2-3 tablespoons wheat flour to pot of water and soak plates with oil for about 5 minutes. Rinse them with water to get sparkling clean plates.

Health Guide

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Upper West — Yaur Trua Saif — 501 Samaray Row (at Amsterdam Ave.) — $75 /60min — 212-678-4251

Midtown West — Salon de Tokyo* — 200 W. 57th St., #1308 (at 7th Ave.) — $80 /60min — 212-757-2182

Midtown East — ease NY LLC — 18 E. 41st St. #2 (bet. Madison & 5th Ave.) — $90/50min $70/50min — 212-661-5151

Midtown East — Herbal Fairy Wellness Spa — 333 E. 45th St., Lobby O (bet. 1st & 2nd Ave.) — $80 /60min — 212-286-3888

Midtown East — iDo Holistic Center* — 22 E. 49th St., 3rd Fl. (bet. Madison & 5th Ave.) — $50- — 212-585-5300

Midtown East — Kenkodo — 211 E. 53rd St. (bet. 2nd & 3rd Ave.) — $30 /60min — 212-980-0088

Midtown East — Madison Healing Arts — 280 Madison Ave., Suite 508, New York, NY 10016 — Couples Massage — 917-734-2885

Chelsea — Cowlicks Japan* — 137 W. 19th St. (bet. 6th & 7th Ave.) — $50 /30min — 212-807-2123

East Village — Kaisy — 229 E. 9th St., 2 Fl. (bet. 2nd & 3rd Ave.) — $45 /60min — 212-253-4171

Lower Mhn — Health Trail CO — 23 Pell St., 2 Fl. (bet. Mott & Doyers St.) — $40 /60min — 212-406-2212

Lower Mhn — Whole Health Wellness Center & Med Spa — 34 Howard St., 2 Fl. (bet. Bowery & Crosby St.) — $55 /60min — 212-625-8686

New Jersey — Enda Seitai Shiatsu NJ — 23 Kingsland St., 2 Fl., Nutley, NJ 07110 — $100 /60min — 973-951-2529

ACUPUNCTURE

Midtown West — Manhattan Wellness Medical Care — 15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) — $100 /x-up — 212-575-8910

Midtown West — Vital Balance Healing Center — 241 W. 37th St., #405 (bet. 7th & 8th Ave.) — $95 /50min — 212-470-3258

Midtown East — Amy Nature Center — 139 E. 47th St., 1 Fl. (bet. 3rd & Lexington Ave.) — $80 /visit — 212-317-2720

Midtown East — Cornerstone Acupuncture — 30 E. 40th St. PH SE (bet. Park & Madison Ave.) — 212-448-9896

Midtown East — Love & Compassion — 124 E. 40th St., 12 Fl. (bet. Lexington & Park Ave.) — $180 /120min — 212-242-8701

Chelsea — SuHu Natural Health — 1 Union Sq. W. #715 (at E.14th St.) — $90 /visit — 212-691-8281

Soho — Mushin Acupuncture — 80 Greene St., 2 Fl. (bet. Broome & Grand St.) — $75 /x-up — 347-625-7242

Queens — Chen Gui — 133-47 Sanford Ave., #1G, Flushing, NY 11355 — $60 /45min — 718-961-7222

Long Island — Kimura Acupuncture — 98 Hillside Ave., Ste. K, Williston Park, NY 11596 — $80/wk $40/year — 516-462-1232

New Jersey — Dr Hong — 6135 Bergenline Ave., 2 Fl., #3, West, NJ 07093 — $70 /30min — 201-854-8488

DOCTOR

Upper East — Charles K. Loving Jr — 17 E. 84th St. (bet. 5th & Madison Ave.) — Cosmetic Surgery — 212-861-7373

Midtown West — Anshin Medical Health Care — 36 W. 44th St., #303 (bet. 5th & 6th Ave.) — General Clinic — 212-730-8010

Midtown West — Manhattan Wellness Medical Care — 15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) — General Clinic — 212-575-8910

Midtown East — Haruyo Fujiwaki PhD — 117 E. 57th St. #1A (bet. Lex. & Park Ave.) — Psychologist — 212-486-2127

Midtown East — iDo Holistic Center* — 22 E. 49th St., 3 Fl. (bet. Madison & 5th Ave.) — Herbal Medicine — 212-585-5300

Midtown East — Japanese Medical Practice — 55 E. 34th St., 2 Fl. (bet. Park & Madison Ave.) — General Clinic — 212-889-2110

Midtown East — Midtown Dental Group — 155 E. 55th St., #3B (bet. 3rd & Lexington Ave.) — Dentist — 212-754-5595

Midtown East — Mika Hayashi, DPM, PC — 360 Lexington Ave. #501 (at 40th St.) — Foot&Ankle Podiatry — 212-682-0043

Midtown East — Morledge Medical — 156 E. 38th St. 1B Fl. (bet. 3rd & Lexington Ave.) — Clinic — 212-203-2930

Chelsea — Haruna Miyamoto SW — 364 W. 19th St. #3C (bet. 8th & 9th Ave.) — Social Worker — 347-403-3508

Gramercy — Heritage Wellness — 110 E. 23rd St. (bet. Lexington & Park Ave.) — Medicine — 888-962-8328

Gramercy — Waterside Dental Care* — 10 Waterside Plaza, Lobby Level (bet. 25th & 26th St.) — Dentist — 212-683-6260

East Village — Astor Smile Dental — 69 W. 11th St., Ste. B (bet. 5th & 6th Ave.) — Dentist — 212-254-0800

Queens — Herbal Healing Traditions — 30-16 30th Dr., 2 Fl., Astoria, NY 11102 — Chinese Medicine — 888-582-8320

New Jersey — Edgewater Family Care Center — 725 River Rd., #202, Edgewater, NJ 07020 — General Clinic — 201-943-4040

New Jersey — Japanese Women's Center — 670 Palisade Ave., #305, Teaneck, NJ 07666 — OB/GYN — 201-747-2284

New Jersey — New Jersey Clinic — 2231 Lemoine Ave., Fort Lee, NJ 07024 — OB/GYN Gastro — 201-944-1008

CHIROPRACTIC

Upper East — Cecci Chiropractic — 131 E. 61st St. (bet. Lexington & Park Ave.) — $100- Asst — 212-980-9332

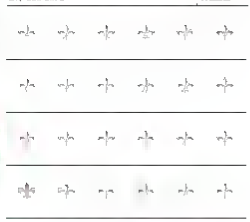
Midtown East — Harada Chiropractic — 15 E. 40th St., #901 (bet. Madison & 5th Ave.) — $120- First visit — 212-340-0131

OTHER

Upper West — Gaia Holistic Health — 200 W. 84th St. #2AE (bet. Central Park W. & Bway) — 212-799-8711

Midtown East — Pilai Thai Massage — 211 E. 43rd St. (bet. 2nd & 3rd Ave.) — $110 /60min — 347-806-4891

Upstate — Body By Chizuru — 40 Memorial Hwy., New Rochelle, NY 10801 — Personal-Trainer — 917-699-9170



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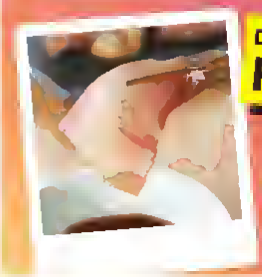
Chopsticks NY Contest

The third installation of the Chopsticks NY Instagram Photo Contest series features "Melting Dishes". For example, *toro* (fatty tuna) on nigiri, fatty pork topped on ramen, chocolate, uni pasta, and T.K.G. Share your photos of food and dishes that have a melting texture or will actually melt in your mouth with *#ChopsticksMelt* by February 5th, 2019.



Deadline:
February 5, 2019

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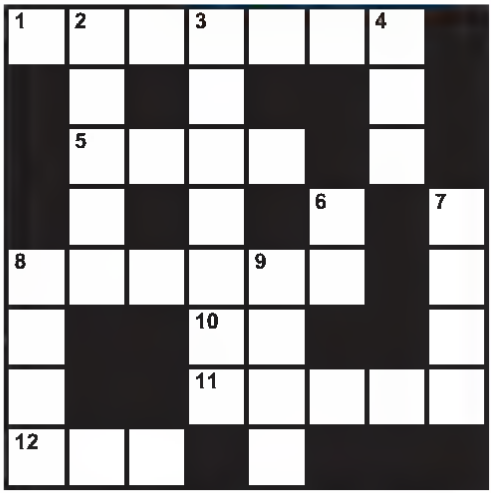
Japanese CROSSWORD



Across

1. Coming from a verb that means "to rely entirely on" and "to trust completely," the noun now refers to a chef's tasting menu.

5. Japanese people have a custom of eating ____ (buckwheat) noodles on New Year's Eve

8. _____tan is one of the highest grades of Japanese charcoal and is often used for grilling food.

10. "Tooth/teeth" in Japanese

11. _____is the dictionary form of a verb meaning "to hit." It can also mean "to win a lottery."

12. ____ (sea urchin) is an extremely popular sushi topping

Down

2. An adverb that makes a conditional sentence

3. On the day of the winter solstice Japanese people traditionally eat _____ (pumpkin)

4. Tokyo was called _____ before 1968

6. "Blue" in Japanese

7. The dictionary form of a verb meaning "to add"

8. ____ means "I," and the word is mainly used by males

9. In Japanese, pigeons and doves are both called _____

©Chopsticks NY / Myles Mellor

Sake Glossary

daiginjo: One of the factors that determine the flavor of sake is the degree of rice which is polished off. The sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indication of how a sake will taste. So if you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

ginjo: The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 60%, which means more than 40% of the rice grain is milled away.

junmai: Literally meaning "pure rice", junmai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

junmai daiginjo: It is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing junmai daiginjo is more difficult and requires a higher level of technique.

junmai ginjo. If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled for more than 40%.

nigori: is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nigoris are sparkling. Just be careful when you open it.

muroka: The term means "unfiltered" but in this case, it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.

kimoto: It is one of the oldest traditional methods used in sake brewing. This system uses lactic acid bacteria that cultivates in the sake naturally instead of using artificial bacteria. It requires a much longer time to make with more steps and labor as the bacteria is cultivated by hand. It is extremely difficult to carry out this process. Sake employing the kimoto style has solid body and a distinct flavor.

yamahai: is a short form of "yamaoroshi-haishi-moto." This style is quite similar to kimoto in terms of the processes. Its name comes from the elimination of one of the processes called "yamaoroshi", the most difficult part in kimoto style brewing, thanks to a scientific discovery made about 90 years ago. Much like kimoto style sake, yamahai style sake is full-bodied, deep, and rich flavored.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese and Thai.

60 E. 42nd St. #900 (at Madison Ave.) | 212-804-0884 | www.hillslearning.com | Japanese

Midtown West — The Nippon Club/Japan Foundation NY

JF Japanese Language Courses apply an innovative teaching approach. The emphasis is on truly practical communication with challenging texts related in different ways to Japan and the Japanese culture in which they are set.

145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223 | www.nipponclub.org/culture | Japanese

Upper West — Friends Academy | Japanese
310 W. 103rd St. (bet. Wanhattan Ave. & Riverside Dr.) | 212-935-4535

Upper West — Japan ICU Foundation | Japanese
475 Riverside Dr. #428 (bet. 119th & 120th St.) | 212-870-3385

Upper West — Your True Self | Japanese
501 Seminary Row (at Amsterdam Ave.) | 212-678-4251

Midtown West — NY Japanese Language | Japanese
257 W. 39th St. 14 Fl. (bet. 7th & 8th Ave.) | 646-345-9777

Midtown East — Amity Language Institute* | Japanese
124 E. 40th St. #203 (at Lexington Ave.) | 212-857-6074

Midtown East — ihec language institute, inc.* | Japanese
386 Lexington Ave., 19th Fl. (bet. 40th & 41st St.) | 212-867-9000

Midtown East — Japan Society | Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1258

Midtown East — Rennert New York | Japanese
211 E. 43rd St. 19 Fl. (bet. 2nd & 3rd Ave.) | 212-867-8700

Chelsea — ABC Language Exchange* | Japanese
146 W. 29th St., #6E (bet. 6th & 7th Ave.) | 212-563-7540

Chelsea — Tenn | Japanese
43A W. 13th St. (bet. 5th & 6th Ave.) | 212-645-2400

West Village — NYU-SCPS | Japanese
7 E. 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150

Tribeca — Tribeca Language | Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) | 212-219-8693

Long Island — Long Island Japanese | Japanese
21 Beacon Hill Rd., Port Washington, NY 11050 | 516-883-5745

Long Island — Long Island Japanese Culture Center* | Japanese
2 Heaven Ave., Ste. 236 & Studio U, 1 Port Washington | 516-251-4307

Westchester — Kein Academy | Japanese
3 College Rd., Purchase, NY 10577 | 914-701-3454

New Jersey — Iroha Nihongo* | Japanese
8 West Bayview Ave., Englewood Cliffs, NJ | 201-947-4832

New Jersey — Japanese American Society of New Jersey* | Japanese
304 Main St. 2nd Fl. Fort Lee, NJ 07024 | 201-461-5133

New Jersey — R/Lingo Learning Center* | Japanese
2460 Lemoine Ave. #103-105 Fort Lee, NJ | 201-347-4707

TRADITIONAL

Upper West — Seikou Shodo | Calligraphy
315 W. 61th St. #7S (at West End Ave.) | 212-247-2589

Upper West — Sogetsu Ikebana School | Ikebana
201 W. 70th St. (at Amsterdam Ave.) | 212-873-6115

Upper East — Urasenke Chanoyu Ctr | Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.) | 212-288-8161

Midtown West — N.Y Togei Kyohshitsu School* | Pottery
5 W. 30th St., 3 Fl. (bet. 5th Ave. & Broadway) | 212-286-1711

Midtown West — NIHONWASOU USA | Kimono
141th 8 nonway, #2616 (bet. 38th & 39th St.) | 212-869-0500

Midtown West — The Nippon Club | Sado
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown East — Lotus Books and Gifts | Ikebana
151 E. 57th St., 3 Fl. (bet. 3rd & Lexington Ave.) | 212-744-5123

Lower Mhn — Ikenobo Ikebana School | Ikebana
145 Park Row, Suite 15-D (at St. James Pl.) | 212-349-6693

Lower Mhn — Tahemon Calligraphy Class | Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.) | 917-675-2192

Soho — Kimono House | Kimono
131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232

Queens — Nosho-ku Ryukyu Dance School | Dance
242-17A Oak Park Dr., Douglaston, NY 11362 | 718-631-3637

Japan — Ohara School | Kabana
OharaNYC@aol.com | 201-265-0353

MARTIAL ARTS

Upper West — Aikido Up Here | Aikido
3 Renshaw St. (bet. Riverside Dr. & Dyckman St.) | 646-663-8700

Upper West — O-Dojo | Karate
1961 Broadway #205 (bet. 60th & 61st St.) | 212-537-6441

Upper West — Kohushi Budo Institute | Judo
332 Riverside Dr. (bet. 105th & 106th St.) | 646-825-7954

Upper West — Shonnyu Matsubayashi* | Karate
131 W. 72nd St., #2R (bet. Columbus & Amsterdam Ave.) | 212-875-8826

Upper West — Shotokan Karate-Do NY | Karate
246 W. 80th St. (bet. Amsterdam & 10th Ave.) | 212-595-5690

Upper West — UWS Kenshikai Karate | Karate
330 Columbus Ave. (bet. 105th & 106th St.) | 212-222-1172

Upper East — NEMMAA Kaizen Karate | Karate
1796 3rd Ave. (at 98th St.) | 212-876-5678

Upper East — WTKO Honku Ojo | Karate
200 E. 63rd St. (bet. 2nd & 3rd Ave.) | 212-207 1907

Midtown West — New York Kadnkai | Kendo
500 8th Ave., 12 Fl. (bet. 35th & 36th St.) | 917-421 1460

Midtown West — Shinjinbukan New York | Karate
838 8th Ave. #3B7 (bet. 50th & 56th St.) | 917-400-6143

Midtown West — Shinkyokushinkai NY | Karate
570 8th Ave., 16 Fl. (bet. 36th & 37th St.) | 646-235-0293

Midtown West — Shorinji Kempo Midtown | Karate
500 8th Ave., 12 Fl. (bet. 35th & 36th St.) | 646-752-4428

Midtown West — World Oyama Karate | Karate
35 W. 31st St., 8 Fl. (bet. 5th Ave. & B'way) | 212-629-7709

Midtown East — Kenshinkaikan Karate | Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.) | 212 756-9600

Midtown East — KYOKUSHIN KARATE | Karate
265 Madison Ave. 5 fl (at 39th St.) | 212-947-3334

Midtown East — Shudo Gakum | Kendo
265 Madison Ave. 5 Fl (bet. 39th & 40th St.) | 630-414-6644

Upper East — Bond Street Dojo | Aikido
161 E. 106th St. (bet. 3rd & Lexington Ave.) | 212-477-0699

Chelsea — Eizanrya Jujitsu Biwaho | Jiu Jitsu
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.) | 212-750-0427

Chelsea — N Y. Shorin Ryu Karate | Karate
37 W. 26th St., 9 Fl (bet. 6th Ave. & B'way) | 212-466-9800

Chelsea — New York Aikikai | Aikido
142 W. 19th St. 2 Fl. (bet. 6th & 7th Ave.) | 212-242-6246

Chelsea — U.S. Budo Kai-Kan | Mix
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.) | 212-807 7336

Chelsea — Ueshiro Karate Dojo | Karate
107 Chambers St. (bet. Church St. & W. Is way) | 646-745-0172

Long Island — NY San Ten Karate | Karate
1370A Majors Path, Southampton, NY 11968 | 631-956-4220

Staten Island — Judo & Jujitsu Dojo | Judo
3902 Amboy Rd., Staten Island NY 10309 | 718-619-0150

New Jersey — Kokushikai Judo* | Judo
24-20 Fa r Lawn Ave., Fair Lawn, NJ 07410 | 201 797-4988

New Jersey — KYOKUSHIN KARATE NJ Branch | Karate
380 Old River Rd., 2 Fl., Edgewater, NJ 07020 | 212-947-3334

New Jersey — Ridgewood Karate School | Karate
20 College Pl., Ridgewood, NJ 07450 | 201-447-2272

New Jersey — Yoshitsuee Jujutsu Kai | Jiu Jitsu
1005 Broadway, Bayonne, NJ 07002 | 201-725-3015

OTHER

Upper East — Saori Weaving Arts | Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.) | 212 772-2896

Midtown West — Hanyama Ballet | Dance
4 W. 43rd St. (bet. 5th & 6th Ave.) | 347-451 1801

Midtown West — The Nippon Club | Dance
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown West — Toho Shoji N Y* | Jewelry Making
980 6th Ave. (bet. 36th & 37th St.) | 212-868-7465

Midtown East — The DOJO | Other School
265 Madison Ave. 5 Fl. (at 39th St.) | 212-947-3334

Chelsea — COSU | Japanese Case
611 W. 14th St., 3 Fl. (bet. 5th & 6th Ave.) | 917-304-2722

Chelsea — Sachyo Ito & Dance Co | Dance
405 W. 23rd St. #4G (at 9th Ave.) | 212-627-0765

Getting to Know the Unique Food Culture of Osaka

Chopsticks NY republishes selected articles from att.JAPAN, a multilingual travel magazine for foreign visitors to Japan. This month, we focus on Osaka, the third most populous city of Japan. Osaka is best known for its bustling streets, grand Osaka Castle, its cheerful and energetic people, and, most of all, its delicious food! This article explores and dissects the food culture of Osaka, a city filled with unique specialties that can only be enjoyed there.

Kombu Dashi and Wheat Flour

Flanked by the Seto Inland Sea and its supply of fresh seafood, the Osaka Plain—an ideal place for growing all kinds of vegetables—and the surrounding mountains, Osaka is a natural treasure house of abundant food resources. Osaka was already known as a hub for both sea and land traffic more than 400 years ago, which led to a vibrant mix of foods from all over Japan and the world and turned the port city into "Tenka no Daidokoro" (the Nation's Kitchen). The food culture of Osaka has continued to evolve up to the present day. There are two key ingredients when you talk about the food culture of Osaka: *kombu dashi* (seaweed-based broth) and wheat flour. Kombu dashi gives dishes umami (savoriness), the sixth taste (besides spiciness, sweetness, saltiness, bitterness, and sourness), which is an essential aspect of Osaka's cuisine.

Must-Eat Unique Dishes of Osaka

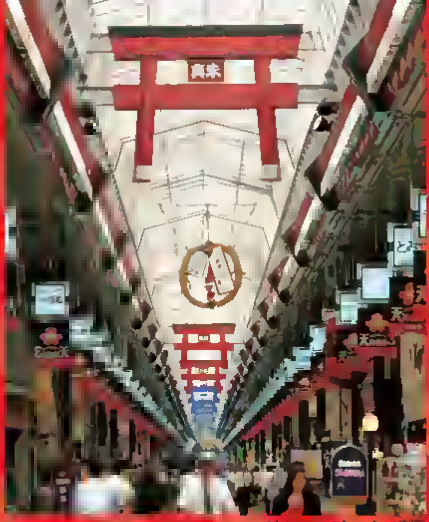
To many people, Osaka's representative dishes are *takoyaki* (batter balls often filled with octopus) and *okonomiyaki* (savory pancakes). These are both made with wheat flour and called *konamon* (flour dishes). Konamon are unique specialties of Osaka, which used to import lots of wheat flour from Europe. Wheat flour was relatively affordable, so people created *negiyaki* (a popular pancake snack made with lots of scallions), okonomiyaki and various other konamon dishes that people still enjoy eating today. As a result, these wheat flour–based dishes became a staple of Osaka's food culture.

This Osaka story previously appeared in *et JAPAN*. This information was [illegible] November [illegible] 2015, so further changes are possible.

Osaka Food Culture: Tradition and Innovation

People in Osaka are proud of their own food culture, but they are also very open to new trends and developments. Osakans created instant noodles and ready-made curry. Osaka is also home to Ezaki Glico, a food company that might be best known for its Pocky snacks as well as its electric sign featuring a running man in Osaka's Dotonbori area.

At some convenience stores in Osaka, you may come across kombu (kelp)-based items that can only be found locally, so make sure to look out for them when you see them!



Bon Curry Gold

Asobi Glico (wooden toys made by Glico)

Chicken Ramen

Takoyaki Grills and Hot Plates: Essential Kitchen Tools

The konamon culture in Osaka grew from regular people's everyday food life. In Osaka, practically every household has one takoyaki grill and one hot plate for okonomiyaki. Takoyaki is comfort food for Osakans. It is easy to cook and enjoy with family and friends. Students get together to have takoyaki parties (*tako pa*). Okonomiyaki can be enjoyed in various ways, with a variety of ingredients and toppings, such as shrimp, cheese, and *chikuwa* (fish *surimi* in a tube shape). Then, you can finish your meal with dessert takoyaki with chocolate inside!

©Osaka Convention & Tourism Bureau

Make Chicken Ramen for Yourself!

The CUPNOODLES MUSEUM is a hands-on museum in Osaka where visitors learn the importance of invention and discovery through informative exhibits on the history of ramen. The museum offers a popular hands-on workshop that teaches you how to make your own ramen from scratch (reservations required). At its sister attraction, the My CUPNOODLES Factory, you can also make your own unique "one-cup noodles" soup with ingredients and packaging of your own design (reservations not required).

CUPNOODLES MUSEUM
8-25 Masumi-cho, Ikeda City, Osaka
+81 72-752-3484
9:30–16:30 (admission until 15:30)
Tue. (or the following day when it falls on a national/substitute holiday), New Year holidays
Free (Hands-on experiences are charged)
www.cupnoodles-museum.jp/en/osaka_ikeda/

Enjoying Every Aspect of the Food

Another distinguishing feature of Osaka's unique food culture is the prevalence of counter seats. There, you can watch the chefs prepare your food. This seating is now common everywhere in Japan, but counter seats first appeared in Osaka. The attitude in Osaka is that enjoying food involves enjoying everything in the restaurant: views of the food being prepared, conversation with the chefs, and the general atmosphere.

Although there are different stories about the origin of the name okonomiyaki, some say it came from customers and chefs cooking their favorite ingredients (okonomi) in batter. *Kaiten zushi* (conveyor-belt sushi) is also believed to have gotten its start in Osaka.

About *att.JAPAN*

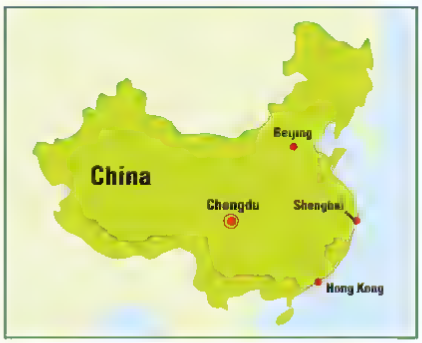
The magazine *att.JAPAN* is for non-Japanese visiting from overseas and those residing in Japan. This quarterly magazine written in English, Mandarin, and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is distributed at major airports, hotels and tourist information centers throughout Japan.

http://att-japan.net/en/
att.JAPAN att.japan
www.youtube.com/user/attJAPAN

This Osaka story previously appeared in att.JAPAN. The information was updated on November 10th, 2018, but further changes are possible.

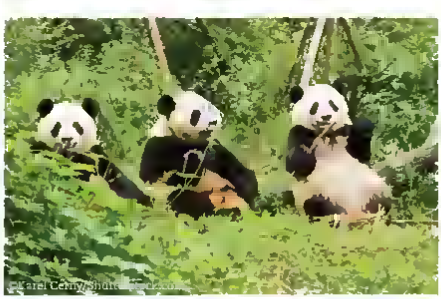
Chengdu, China: Pandas and Peaks Galore!

While China is such a massive country, with all the tourist arrivals it gets every year, it makes sense why the uninitiated may stick to well-trodden paths—those of Beijing, Shanghai, and even Xi'an and Guilin, for example. But tourists may eventually have to put **Chengdu**, located in **Sichuan Province** to that list of famous paths. This month, we're taking a look at all of the reasons why you'll soon be adding Chengdu to your tourism itinerary.



Not counting the lush bamboo forests they originate from, to see the lovable giant panda up close in all of its elusive majesty Chengdu is considered the best place. The must-visit place is the **Chengdu Research Base of Giant Panda Breeding**, not just because it's a photographer's paradise for the adorable fellas, but also because it's a scientific research facility solely designed for the purpose of helping to ensure the adorable bamboo scarfers' survival as a species. You can even get the chance to watch the babies in their playpens through protective glass. Yet while it's the best place to get up close and personal with the panda, it's not the only place to go. Tourists can also visit the **Bifengxia Panda Base** which is 150 kilometers outside of Chengdu. What makes the Panda Base a notable site is that it's the home of two well-known Pandas **Hua Mei** and **Mei Sheng**, both of whom were born at the San Diego Zoo before being eventually relocated to the Panda Base. Both pandas are doing very well to this day!

Of course, if you plan on visiting Chengdu just for the pandas, you're going to miss out on seeing some of the historical landmarks that put Chengdu on the map in the first place (with many of them being UNESCO World Heritage Sites, and those never disappoint!). The greatest technological achievement of China, the **Dujiangyan Irrigation System**, for example, is 45 kilometers north of Chengdu. It's been around since its construction in the third century, and to this very day, it's playing an extremely crucial role in irrigating farms and draining off floodwater. Chengdu used to be a victim of frequent flooding from the **Minjiang River** and this system was built with the sole intention of controlling the river water and redistributing it to the farmlands, and the people of Chengdu have been living peacefully ever since!



And tourists shouldn't forget to snap a shot of the **Leshan Giant Buddha**, one of the largest Buddha statues (a whopping 73 meters!) in the world. What's really impressive about it is the attention to detail, especially in the Buddha's hair, where about 1,021 buns are coiled together in such a way that they seem so integral to the whole piece. The most amazing thing, however is that the whole statue took about ninety years to carve, and the original sculptor died before he could finish it! Now that's what I call dying for your art!

Yet, no trip to Chengdu would be complete without taking a hike around **Mount Qingcheng**, which is often said to be the birthplace of modern-day Taoism. The natural scenery is magnificent, densely covered with primitive forests and bodies of clear water (the Rear Mountain, in particular, is no slouch in this department). The various Taoist temples, such as the **Jianfugong and Shanqinggong Temples**, for example, are well preserved for all visiting tourists to see, but two that tend to stick out more than the others are the **Shanqing Palace** where the ancient painter Chang Dai-Chein secluded himself and created thousands of paintings, and the **Tianshi Celestial Cave** where Zhang Daoling once preached the founding principles of Taoism from. By the way, it should be noted that Mount Qincheng was a site of inspiration for the ***Kung Fu Panda*** film series. The more pandas, the better!

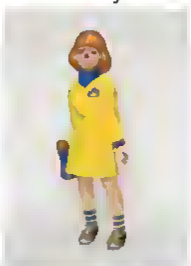
Entertainment Event / Leisure

Exhibition

Ongoing through January 5, 2019 **FREE**

Emi Katsuta: That Fantastic Someone

SEIZAN Gallery New York



Known throughout Asia for her childlike designs, Emi Katsuta will be bringing her unique perspective to New York for the first time. This exhibit will display the latest works of the Japan-based wood sculptor and will examine childhood dreams with the artist's response to current social movements. The central work of the exhibition, "Tiger Girl", is a three and a half foot tall sculpture and pays homage to the #MeToo movement and women's empowerment.

Location: 521 W. 26th St.
(bet. 10th & 11th Aves.) Basement B
New York, NY 10001
TEL: 917-409-0699
http://www.seizan-gallery.com

Ongoing through December 12 **FREE**

"Earth Manual Project – This Could Save Your Life"

Sheile C. Johneon Design Center at Parsons School of Design

This exhibit will showcase some of the best practices for dealing with disasters at different stages—from preparedness education to response and relief efforts—with a focus on creative design ideas. Originating in Japan, the exhibition features work from countries where

natural disasters are frequent such as Indonesia, Thailand and the Philippines. Projects introduced in the exhibition utilize creative and innovative approaches to disaster issues.

Location: 2 W. 13th St.
(bet. 5th & 6th Aves.), New York, NY 10011
TEL: 212-229-5151
www.newschool.edu/parsons/exhibitions-and-events

December 6-12 **FREE**

Mariko Dozono Jewelry & Painting, "COLOR PASSION ELEGANCE"

The Nippon Gallery

Jewelry designer Mariko Dozono is widely recognized for her delicate and elegant works through her collaboration with George Jansen and Gucci. In this exhibition, Ms. Dozono displays brilliant oil pastel paintings over laid with gold leaves, oil paintings and many artistic jewelries. "COLOR PASSION ELEGANCE" is what makes up Ms. Dozono's art concept, and also her lifestyle itself.

Location: 145 W. 57th St.
(bet. 6th & 7th Aves.), New York, NY 10019
TEL: 212-581-2223
www.nipponclub.org

Film / Workshop

December 7

Satoshi Kon's Anime *Tokyo Godfathers*

Jepen Society

Directed by celebrated animation director Satoshi Kon (1963-2010) is an atypical holiday comedy that highlights the redemptive power of love and family (chosen or otherwise) amidst life on the fringes of society. While rummaging through trash heaps on Christmas Eve, three homeless companions — a middle-aged alcoholic, a transgender ex-drag queen and a hot-tempered teen runaway — stumble upon an abandoned newborn. Determined to find the child's mother, the trio search Tokyo's sprawling streets, buildings and back alleys, helped along by a series of coincidental encounters that gradually reveal the truth of their traumatic pasts. The masterpiece anime is imbued with deep empathy for its down-and-out yet lively characters.

Location: 333 E. 47th St.
(bet. 1st & 2nd Aves.), New York, NY 10017
TEL: 212-832-1155
www.japansociety.org

December 14-20

Yasujiro Ozu's *The Flavor Of Green Tea Over Rice*

Film Forum

New 4K Restoration of *Ochazuke no Aji* (*The Flavor of Green Tea Over Rice*, 1952) by legendary Japanese film director Yasujiro Ozu (1903-1963) will be screened at Film Forum. *The Flavor of*

Green Tea Over Rice (1952) released only one year before *Tokyo Story* (1953) (voted in *Sight & Sound Magazine* in 2012 as the third greatest film ever made behind *Vertigo* and *Citizen Kane*) examines similar themes of marriage family relationships and generational conflict.

Location. 209 W. Houston St.
(bet. 6th & 7th Aves.), New York, NY 10014
TEL. 212-727-8110 | www.filmforum.org

December 15 & 18

Three Films by Umetsugu Inoue

Japan Society

A prolific and versatile filmmaker who worked across a wide range of genres throughout his long career, Umetsugu Inoue (1923-2010) made his mark at Nikkatsu Studios in the 1950s with a series of highly entertaining, genre-blending musical films that captured the explosive energy of Japan's jazz fueled youth culture. Japan Society presents three of Nikkatsu's newly-subtitled, full-color Inoue classics starring heartthrob (and so-called "Japanese Elvis Presley") Yujiro Ishihara.

Location: 333 E. 47th St., (bet. 1st & 2nd Aves.)
New York, NY 10017 | TEL. 212-832-1155
www.japansociety.org

December 26-28

Winter School 2018

Japanese Children's Society

Japanese Children's Society will have a 3 day long winter school for 4-6 year old children. (Participating children must have completed bathroom training. No diapers accepted.) During the class children will learn Japanese seasonal events such as Toshikoshi, Toji, Shogatsu via a picture-story show, experience traditional plays, try origami, sing Japanese songs and enjoy stilts and mat exercises. Application deadline is Dec. 3 and it can be applied for daily or 3-consecutive days. For details, contact Japanese Children's Society via email.

Location: 310 W. 103rd St.
(bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL. 212-935-8535 | www.japaneseschool.org
Friends nyikuei@gmail.com

Happenings

Celebrate New Year's Eve with Soba from Azuma

Soba Noodle Azuma Japanese Restaurant

In Japan on New Year's Eve it is customary to enjoy Toshikoshi (Year Crossing) Soba Noodles. At Azuma they are offering a special order of $20 Toshikoshi Soba Noodles for three people with soup base and scallions for home cooking. Limited to 30 orders. additional toppings are an extra charge. Place an order via phone or walk-in before Dec. 29 for pick-up on Dec. 30 or 31 to enjoy Toshikoshi Soba Noodles at home. Please take note, Azuma will be open for Lunch and Dinner on Dec. 31.

Location. 251 W. 55th St.
(bet. Broadway & 8th Ave.), New York, NY 10019
TEL. 917-262-0540
www.sobaazuma55.com

Enjoy Sobaya's Limited New Year's Soba Set

Sobaya

Sobaya in the East Village is offering New Year's Soba Set (choice of raw or dried noodles). These soba noodles are specially made from buckwheat flour from Azumino in Nagano Prefecture. Raw noodles and premium soup (2 servings) are $25 while two noodles with premium soup boxes are $24 (without box will be $20). Kikusui sake is offered as a gift for the first 60 people who place a reservation. Reservations are accepted from Dec. 1 to 30. Pick-up is available on Dec. 31 from noon to 7pm.

Location: 229 E. 9th St.
(bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 212-533-6966 | www.sobaya-nyc.com

Special Discount on Omakase Course at Blue Ribbon Sushi

Blue Ribbon Sushi Rockefellar Plaza

Blue Ribbon Sushi offers an extensive selection of fresh fish flown in daily from the Sea of Japan as well as both the Atlantic and Pacific Oceans. Limited to the Rockefeller location only, starting from December for 6 months the *Blue Ribbon Omakase Set* is offered at a special price of $50 (Reg. $70). The set includes 12 pieces of sushi with one cup of sake, special miso soup, and mochi ice-cream as dessert. This *Omakase Set* can be ordered from 4 pm on weekdays and all-day on weekends.

Location. 30 Rockefeller Plz., Concourse Lvl.
(bet. 6th & 7th Aves.),New York, NY 10112
TEL. 212-937-0204
www.blueribbonsushibar.com

Celebrate Christmas with Specialty Cakes Made for Order

Cha-An Tea House

This winter Cha-An will be creating two kinds of specialty cakes to celebrate Christmas: *Strawberry Short Cake* ($36) and *Matcha Gateau Au Chocolat* ($38). These two cakes will be made to order only. Placement of orders will be accepted from Dec. 1 to 20 and will be available for pick up from Dec. 22 to 24. Place an order via phone or email to info@chaanteahouse.com.

Location. 230 E. 9th St. 2nd Fl.
(bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 212-228-8030
www.chaanteahouse.com

Special December Discount on Gyu-Don Curry

Go! Go! Curry! America

For the month of December fast and casual Japanese curry franchise, Go! Go! Curry! is offering a special menu item, Gyu-don curry for $9.55 only at the Times Square Location. Mention Chop-

sticks when ordering this item to earn a free fukujinzuke topping. Also, gift cards will become available for purchase in Go! Go! Curry! locations in 2019. Stay tuned for details.

Location: 273 W. 38th St.
(bet. 7th & 8th Aves.), New York, NY 10018
www.gogocurryusa.com

20% off All Hair Service

AUBE hair New York

AUBE hair New York is offering a discount to Chopsticks NY readers through the end of January. All new customers will receive 20% off everything on the menu. For example: Hair cut and Japanese Milbon Treatment will be $95 (Reg. $120). Hair cut & Full color for $140 (Reg. $175) and AUBE's signature Head Spa on the full-flat shampoo chair YUME for $48 for 40 min. treatment, $24 for 20 min. and $16 for 15 min. (Reg. $60, $30, $20). Please make sure to say you saw this promotion in Chopsticks NY. This cannot be combined with other promotions.

Location: 77 E. 10th St.
(bet. 3rd & 4th Aves.), New York, NY 10003
TEL: 347-259-1111
www.aube-new-york.com

December Promotion: 10% Off Haircut

GARDEN NEW YORK

During the month of December, the Japanese hair salon, GARDEN NEW YORK in the West Village will be offering haircuts at 10% off for first-time customers on weekdays. "Toward the end of the year and during the holidays, you'll be meeting many people. Try a new hair style to boost your impression!" says TAKA, stylist at GARDEN. Mention Chopsticks NY to receive this offer.

Location: 323 W. 11th St.
(bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL: 212-647-9303
www.garden-nyc.com

Extra Meat for Lunch Set through December

Yakiniku Futago

Japanese barbeque restaurant, Yakiniku Futago is giving its customers something new to salivate over. Anyone who comes in for lunch through Dec. 31 can receive an extra meat serving of the main item in the set of their choice (i.e. nine slices of meat as opposed to six). This offer is applied to the set lunch with meat which includes kalbi, skirt steak, filet, spicy pork, and spicy chicken. All options come with sides like rice, fried chicken and kimchi. Please make sure to mention that you saw this offer in Chopsticks NY.

Location: 37 W. 17th St.
(bet. 5th & 6th Aves.), New York, NY 10011
TEL: 212-620-0225
www.futago25usa.com

DEAL OF THE MONTH

$20 Gift Certificate for Kulu's Special Desserts

Kulu Desserts

Kulu Desserts offers crepes, smoothies, coffee and Hong Kong-style sweet soups that incorporate fresh fruits, pudding and herbal jelly. Some of their popular items include the Hong Kong Bubble Waffle made with ice-cream and fruits and the Coconut Pudding in Shell with fresh durian. During the month of December, they are holding a sweepstakes for a chance to win a $20 gift certificate available to 20 lucky winners for Kulu's Special Desserts. To enter the sweepstakes, email kuludesserts@gmail.com with the header "Chopsticks NY DOM Kulu Desserts." Please include your name and phone number in the body. The winners will be notified via email. Entry deadline is Dec. 31, 2018 and the certificate is valid until June 1, 2019.

Locations: 86-55 Broadway, Elmhurst, NY 11373
806 62nd St., Brooklyn, NY 11220
37-06 Prince St., Flushing, NY 11354
TEL: 718-751-9898 | *www.kuludesserts.com*

Happenings Feature

Eat Up Tokyo Event

Tokyo Tourism Representative New York Office

On November 8, Tokyo Tourism Representative New York Office in partnership with the Tokyo Convention & Visitors Bureau (TCVB), held "Eat Up Tokyo". This one-of-a-kind food event promoted the city of Tokyo as a destination by featuring Tokyo-inspired food and drinks.

The daytime session of the event, which was created for the press and tourism industry only, featured a presentation by Mr. Masashi Imai, manager of the Tourist Department of TCVB, and a panel discussion with celebrity chef Michael Romano, former MLB player and manager Bobby Valentine, and food & travel blogger Jackie Gebel. Following these talks, participants enjoyed Edo-mae sushi crafted by Michelin-starred Sushi Nakazawa and Tokyo landmark-inspired tapas dishes made by Wasan Brooklyn. These foods were also served at the evening session, opened to the public. More than 500 guests from both daytime and evening sessions appreciated Tokyo's local flavors.

Location: 4W43 Building
4 W. 43rd St., (bet. 5th & 6th Aves.)
New York, NY 10036
tokyotokyo.jp

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